

EASTER SUNDAY MENU

The Grange English Sparkling

Sparkling Wine (Alresford)

PER GLASS
PER BOTTLE

Pale straw in colour, with an intense nose of ripe orchard fruits and citrus peel, surrounded by notes of toasted and buttered patisserie.

Flower Pots Beer (Cheriton)

Pots Bitter - Bitter
Hopton IPA - Session IPA
Goodens Gold - Golden ale

*All bottles 500ml
Flower Pots are a brewery & Inn based in Cheriton, Hampshire.*

Try Local

We love to champion local produce as much as possible here at The Winchester Hotel & Spa and below are some of our fantastic suppliers.

Owton's Butchers deliver all of our meat, they are based just 8.5 miles away and have been farming there for 750 years.

Our trout comes from Chalkstream Foods in Romsey a mere 11 miles away.

Our sourdough is supplied by Hoxton Bakehouse, a Southampton based bakery that have shops throughout Hampshire. They also supply the amazing Danish pastries that we serve on the bar.

We use The Cold Pressed Oil Company rapeseed oil in our dressings which are a Hampshire based company.

We source our vegetables from Country Fare which are based in Bournemouth.

Jude's Ice Cream based just 5 miles away. All of our ice cream is plant based.

VG - Vegan

GF - Gluten Free

(*) - Can be made
with alterations

If you require information regarding the presence of allergens in any of our food or drink, please ask a member of the team.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Please note that we cannot guarantee that our fish & seafood dishes will not contain small bones.

2 Courses - £28.00 / 3 Courses - £36.00

STARTERS

ENGLISH WATERCRESS, PEA & WILD GARLIC SOUP (VG / GF*)

Mint crème fraiche, local rustic bread

CHORIZO CROQUETTES

Truffle aioli, crispy onions & micro shoots

HAM HOCK TERRINE (GF*)

Cider & burnt apple puree, wild rocket, toasted local sourdough

MIXED MARINATED OLIVES (VG / GF)

SALT & PEPPER SQUID

Vietnamese dipping sauce, spring onion, coriander, burnt lime

CARAMELIZED RED ONION TART (VG)

Plant feta whip, pickled fennel, chicory leaf, balsamic reduction, walnut crumb

MAINS

ROAST STRIPLOIN OF BEEF

Roast potatoes, Yorkshire pudding, spring greens, red wine jus

ROAST LOIN OF PORK

Roast potatoes, Yorkshire pudding, spring greens, red wine jus

BAKED COD (GF)

Spring greens, thyme roasted potatoes, local sparkling wine beurre blanc

CORN-FED SUPREME OF CHICKEN

Lemon, thyme & leek orzo pasta

CONFIT DUCK LEG (GF)

Chorizo, tomato & butterbean cassoulet

SPINACH & PLANT FETA GNOCCHI (GF / VG)

Crispy sage, toasted pine nuts

SPICED CAULIFLOWER STEAK (VG / GF*)

Butterbean puree, crispy chickpeas, chimichurri

DESSERTS

CHOCOLATE BROWNIE (GF)

Honeycomb, local Judes honeycomb ice cream, chocolate sauce

STICKY TOFFEE PUDDING

Toffee sauce, local Judes salted caramel ice cream

BURNT BASQUE CHEESECAKE

Burnt orange, Cointreau gel

RHUBARB & CUSTARD CRÈME BRULÉE (GF)

Vanilla bean shortbread

GRANNY SMITH APPLE & RASPBERRY CRUMBLE TART (VG)

Local Judes vanilla bean ice cream

LOCAL JUDE'S ICE CREAM & SORBET SELECTION (3 SCOOPS) (VG / GF)

Ice cream selection - Vanilla Bean, Strawberry, Chocolate, Salted Caramel, Mint Chocolate Chip, Honeycomb, Coconut. Sorbet selection - Blood Orange, Lemon, Raspberry, Mango

