



**ALFRED'S**  
BAR & RESTAURANT

## A La Carte Menu

### Try Local

At The Winchester Hotel & Spa, we take pride in championing local produce wherever possible. We are delighted to work with a selection of outstanding regional suppliers who share our commitment to quality and provenance

Owton's Butchers – Supplying all of our meat, Owton's is a family business with over 750 years of farming heritage, located just 8.5 miles away.

ChalkStream Foods – Based in Romsey, only 11 miles from the hotel, they provide our exceptional trout.

Hoxton Bakehouse – A Southampton-based artisan bakery with shops throughout Hampshire, supplying our sourdough bread as well as the delicious Danish pastries served in our bar.

The Hampshire Cold Pressed Oil Company – Producers of premium rapeseed oil, which we use in our dressings, based right here in Hampshire.

Country Fare – Our trusted supplier of fresh vegetables, based in Bournemouth.

Steam Town Brewery – A local craft brewery and taproom in Bishopstoke; their ale is the key ingredient in our beer batter.

Hydes Cyder – A small, independent cider producer in Basingstoke, founded during lockdown and now a much-loved local supplier.

Jude's Ice Cream – Located just 5 miles away, Jude's provides our indulgent, fully plant-based ice cream.

Lusso Leaves – Supplying our fresh micro herbs, grown less than 10 miles from the hotel.

Yarty – A Southsea-based artisan producer, handcrafting the flavoured vinegars we use.

Dinner inclusive guests receive a £35 per person credit against their food order.

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.*

### WHILE YOU WAIT

MIXED MARINATED OLIVES (VG/GF)	4.00	HOXTON RUSTIC BREAD SELECTION (VG/GF*)	6.50
ANTI-PASTI BOARD (GF*)	9.50	Cold pressed Hampshire rapeseed oil & black garlic vinegar	
Hoxton rustic bread selection, cured meats, mixed marinated olives, Hampshire rapeseed oil and black garlic vinegar			
MEZZE BOARD (VG/GF*)	9.50	ALFRED'S CHARCUTERIE BOARD (GF*)	13.50
Hoxton rustic bread selection, mixed marinated olives, hummus, plant feta		Hoxton rustic bread selection, cured meats, mixed marinated olives, hummus, Winchester gold cheese, Hampshire rapeseed oil & black garlic vinegar	

### STARTERS

SALT & PEPPER SQUID	8.50	TOMATO AND ROASTED GARLIC SOUP (VG & GF*)	7.00
Vietnamese dipping sauce, spring onion, coriander & burnt lime		Pesto & Hoxton sourdough	
PARSLEY HAM HOCK TERRINE (GF*)	9.50	SMOKED SALMON (GF*)	9.00
Hampshire watercress & piccalilli, Hoxton sourdough		Irish potato bread, lemon & dill cream cheese, rocket & pickled fennel	
CHICKEN CAESAR SALAD (GF*)	8.50	HOME-SMOKED DUCK (GF)	9.50
Gem lettuce, smoked bacon, croutons, classic dressing		Blackberry dressing, radicchio, candied walnuts & radish	
ROASTED HERITAGE CHERRY TOMATOES (VG & GF*)	8.50		
Local sourdough croute, whipped vegan feta, pesto, wild rocket			

### MAINS

CORN-FED SUPREME OF CHICKEN (GF)	21.50	HONEY GLAZED PORK BELLY (GF)	21.50
Sauté potatoes, confit shallots, chicken velouté		Celeriac fondant, sauté cabbage & pancetta, Hydes's cider jus, burnt apple puree	
MEDITERRANEAN FASOULIA (VG/GF*)	19.95	8oz OWTON'S RUMP STEAK (GF)	22.50
Plant feta, cannellini beans & cherry tomato cassoulet, agave flatbreads		Koffman's chunky chips, grilled tomato, garlic roasted mushroom, rocket & a choice of peppercorn sauce, garlic butter or chimichurri	
WILD MUSHROOM MAC 'N' CHEESE (VG)	19.95	8oz OWTON'S SIRLOIN STEAK (GF)	24.95
Leek & tarragon crumb, Hoxton garlic bread		Koffmann's chunky chips, grilled tomato, garlic roasted mushroom, rocket & a choice of peppercorn sauce, garlic butter, chimichurri	
GRILLED SEABASS (GF)	21.95		
Sauté potatoes, local 'Grange' sparkling white wine & leek sauce, Hampshire watercress emulsion			

### CLASSICS

FISH AND CHIPS (GF)	19.50	THE ALFRED BEEF BURGER (GF*)	19.95
'Steam Town' ale battered haddock, Koffman's chunky chips, mushy peas, tartare sauce		Bacon, smoked cheese, our own burger sauce, onion ring, gem lettuce, tomato, brioche bun, Koffmann's Fries (Upgrade your fries to truffle £2.00)	
OWTON'S PORK AND APPLE SAUSAGES	19.50	HUNTERS CHICKEN BURGER (GF*)	19.95
Creamed potatoes, tender stem broccoli, red wine, onion gravy		Bacon, smoked cheese, BBQ sauce, onion ring, gem lettuce, tomato, brioche bun, Koffmann's Fries (Upgrade your fries to truffle £2.00)	
PIE OF THE DAY (GF)	19.95	PLANT BASED BURGER (VG/GF)	19.95
Creamed potato, sauté kale, red wine gravy		Plant-based cheese, vegan mayo, onion ring, gem lettuce, tomato, burger bun, Koffmann's Fries	
CHICKEN CAESAR SALAD (GF*)	18.95		
Gem lettuce, smoked bacon, croutons, classic dressing			

### SIDES

KOFFMANN'S FRIES (VG/GF)	5.50	KOFFMANN'S CHUNKY CHIPS (VG/GF)	5.50
TRUFFLE FRIES WITH TRUFFLE AIOLI & PARMESAN (GF)	6.95	CREAMED POTATOES (VG/GF)	5.50
ONION RINGS (VG/GF)	5.50	CREAMED LEEKS & KALE (GF)	5.50
HOUSE SALAD (VG/GF)	5.50	TENDER STEM BROCCOLI, GARLIC BUTTER & LEMON ZEST (VG/GF)	5.50

### DESSERTS

STICKY TOFFEE PUDDING	7.95	AFFOGATO (GF*)	7.95
Toffee sauce, toffee foam, Jude's salted caramel ice cream		Espresso shot, Frangelico shot, local Jude's vanilla bean ice cream, amaretti biscuits	
CHOCOLATE BROWNIE (GF)	7.95	CHOCOLATE TRUFFLE TORTE	7.95
Vanilla bean whip, macerated cherries, blackberry gel, chocolate soil		Pistachio crumb, honeycomb, Jude's honeycomb ice cream	
ORCHARD PLATE (VG*/GF)	7.95	LOCAL JUDE'S ICE CREAM & SORBET SELECTION (3 SCOOPS) (VG/GF)	7.50
Elderflower compressed pear, agave drizzle sponge, apple & plum gel, candied walnuts, Jude's raspberry sorbet		Ice cream selection - Vanilla Bean, Strawberry, Chocolate, Salted Caramel, Honeycomb, and Coconut. Sorbet selection - Blood Orange, Lemon, Raspberry, and Mango	
LEMON MERINGUE TART (GF*)	7.95		
Meringue shard, limoncello & thyme gel			



**ALFRED'S**  
BAR & RESTAURANT

## Wine List

### Try Local

#### Sparkling Wine (Alresford)

PER GLASS	11.70
PER BOTTLE	66.00

*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	6.30
Hopton IPA - Session IPA	6.30
Goodens Gold - Golden ale	6.30

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

### WHITE WINE

175ml 250ml Bottle

Amodo Pecorino IGT Terre d'Abruzzo, Italy	9.00	12.00	33.00
There are fresh, tropical notes on the nose, a delicate florality and an enticing minerality on the finish.			

Flagstone Poetry Chenin Blanc, Western Cape	9.20	12.40	38.00
Refreshing green apple acidity combined with a touch of viscosity and explosion of pineapple, creamy back palate supports the acidity.			

Da Luca Pinot Grigio, Terre Siciliane, Italy	9.90	13.90	41.00
Showing aromas of white flowers, pink grapefruit and Cox's apple; the palate displays melon and guava flavours with a crisp acidity and rich finish.			

Allumea Organic Grillo Chardonnay, Sicilia, Italy	40.00
Elegant pale yellow, with a bouquet reminiscent of pineapple and lemon. The palate is fresh and crisp, with a great minerality and a long and lingering finish.	

Petal & Stem Sauvignon Blanc, New Zealand	50.00
Expresses pure fruit flavours of guava and passionfruit, that dance out of the glass with underlying notes of grapefruit and blackcurrant leaf, combining to create a wine that is refreshingly zesty and nicely balanced on the finish.	

Chateau Ste Michelle Columbia Valley Riesling, Washington State, USA	57.00
crisp apple and white peach aromas and flavours with subtle mineral notes.	

A2O Albarino, Spain	58.00
Delicate and refreshing with mouth watering peach flavours and a spicy finish	

Gavi di Gavi, Toledana, Domini Villa Lanata, Italy	65.00
Crisp, fresh profile with notes of citrus, green apple, and almond, making it a good pairing for seafood, salads, and other light dishes.	

La Chablisienne Chablis Le Finage 2022, France	85.00
Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.	

### ROSÉ WINE

175ml 250ml Bottle

Conto Vecchio Pinot Grigio delle Venezie, Italy	8.50	11.90	35.00
Pleasant on the nose with lemon, pear and slightly floral notes. On the palate, it is crisp and balanced.			

Vivanco Rioja Rosado, Spain	10.40	14.60	43.00
Aromas of strawberry, jasmine and roses on the nose, while the palate has plenty of crisp citrus fruit flavours, alongside the juicier cherry and strawberry fruit.			

Minuty M, Côtes de Provence, France	62.00
Light and bright colour with a very intense nose, combining delicious aromas of orange peel and currant. Supple with a nice sharp freshness.	

### RED WINE

175ml 250ml Bottle

Villa dei Fiori Montepulciano d'Abruzzo, Italy	9.00	12.00	33.00
Ripe, round and pleasingly rustic. Combining spicy black olives with morello cherry notes and a refreshing acidity.			

Tilia Malbec, Argentina	9.90	13.90	41.00
Fresh nose of violets and rich plum marmalade laced with chocolate and vanilla oak flavours. A soft, sweet entry leads to a well-structured and long, persistent wine. Round, silky tannins.			

Luis Felipe Edwards Gran Reserva Pinot Noir, Leyda Valley, Chile	10.40	14.60	43.00
Aromas reminiscent of dirt, ashes, flowers, lavender, and cherry. It is a fresh wine, with medium volume and present tannins.			

Veramonte Organic, Merlot, Chile	40.00
Fresh red berry fruit flavours are complemented with oak notes, leading to a long persistent finish.	

Jadot Beaujolais Villages, France	49.00
This fruit-forward, juicy wine has expressive aromas and flavors of strawberries and black cherries with spice notes.	

Viña Real, Rioja Crianza, Spain	50.00
Ripe and richly fruity wine with rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins, all supported by a lovely weight of fruit.	

Chateau Ste Michelle Columbia Valley Cabernet Sauvignon, Washington State, USA	56.00
Appealing aromas of leafy green herb and cherry lead to plump fruit flavors that paint around the edges. The concentration is light, Chocolate notes linger on the finish with the barrel influence showing prominently.	

Ad Hoc Middle of Everywhere Shiraz Western Australia, Larry Cherubino	66.00
Aromas of red earth, ground black spice and dark berries. The palate presents fine, silky tannins, juicy fruit flavours of blueberry and dark cherry with undertones of spice.	

Bourgogne Pinot Noir Couvent des Jacobins, Louis Jadot, France	85.00
Harmonious and balanced, with a plump fruitiness and silky texture offset by round, gentle tannins in a wine of medium body and elegant structure.	

### SPARKLING WINE

125ml Bottle

Galanti Prosecco Spumante DOC Extra Dry, Italy	7.80	34.00
Fine, persistent, soft fizz surrounds a fruit spectrum of apple pear and a hint of peach.		

Galanti Prosecco Spumante Rosé DOC Extra Dry, Italy	8.20	35.00
This vibrant pale pink prosecco is fresh with light summer fruits with a hint of white peach.		

Bottega Poeti Rosato Sputante Brut, Italy	39.00
A fine and persistent perlage (fizz), with a rich fruitiness and hints of apple, white peach, citrus and wild strawberry.	

Scavi & Ray Non-Alcoholic Spumante, Italy	25.00
Clean on the palate, juicy, pleasantly sweet, excellent perlage, pear, medium body and length.	

The Grange English Sparkling Wine, Hampshire, England	11.70	66.00

<tbl\_r cells="3" ix="1" maxcspan="1" maxr