

	STAR	TERS ————————————————————————————————————	
LOCAL RUSTIC BREAD SELECTION (VG / GF) Cold pressed Hampshire rapeseed oil & balsamic vinegar	7.00	MIXED MARINATED OLIVES (VG / GF)	4.00
MEZZE BOARD (GF) Local rustic bread selection, mixed marinated olives, houmous & cured meats	9.50	CELERIAC, CARAMELISED SHALLOT & CIDER SOUP (VG / GF) Rustic bread selection	7.50
SALT & PEPPER SQUID Sweet chilli sauce, cherry tomato, spring onion & coriander salsa	8.00	DUCK PATE (GF) Pickled shallots, micro shoots, blackberry dressing & toasted sourdough	8.50
CHICKEN CAESAR SALAD (GF) Gem lettuce, croutons, smoked bacon, & classic dressing	8.00	ROAST HERITAGE BEETS & BUTTERNUT SQUASH SALAD (VG / GF) Chicory, plant feta & mustard dressing	7.50
CHORIZO CROQUETTES Truffle aioli, crispy onions & micro shoots	9.00		
	MA	INS —	
CORN-FED SUPREME OF CHICKEN & CREAMED LEEK (GF) Pancetta, lentil cassoulet	19.00	PAPPARDELLE PASTA WITH SLOW ROASTED VENISON RAGU Herbed pangrattato crumb	19.50
LAMB RUMP (GF) New potato, cauliflower cheese puree, green beans & red currant jus	21.95	SLOW ROAST PORK BELLY (GF) Garlic sauté potatoes, kale, cider gravy & burnt apple ketchup	21.95
LOCAL CHALKSTREAM TROUT (GF) Fricassee of peas, cabbage, local sparkling wine & crispy pancetta, thyme roasted potatoes	19.50	8oz OWTON'S RUMP STEAK (GF) Hand cut chips, grilled tomato, garlic roasted mushroom, rocket & a choice of peppercorn sauce, garlic butter or chimichurri	21.95
SLOW ROAST CHERRY TOMATOES & ROSARY GOATS' CHEESE RISOTTO (VG / GF) SPICED CAULIFLOWER STEAK (VG / GF)	18.00	8oz OWTON'S SIRLOIN STEAK (GF) Hand cut chips, grilled tomato, garlic roasted mushroom, rocket & a choice of peppercorn sauce, garlic butter or chimichurri	24.95
Butterbean puree, crispy chickpeas & chimichurri	18.00		
	CLAS	SICS —	
FISH AND CHIPS (GF) Local ale battered haddock, mushy peas, chips & tartare sauce	18.95	THE ALFRED BEEF BURGER (GF) Bacon, smoked cheese, our own burger sauce, onion ring, gem lettuce, tomato, brioche bun & chips	18.95
OWTON'S PORK AND APPLE SAUSAGES Creamed potatoes, green beans, red wine & onion gravy	18.95	HUNTERS CHICKEN BURGER (GF) Bacon, smoked cheese & BBQ sauce, onion ring, gem lettuce,	18.95
PIE OF THE DAY (GF) Creamed mash potato, kale and red wine gravy	18.95	PLANT BASED BURGER (VG / GF)	18.50
CHICKEN CAESAR SALAD (GF) Gem lettuce, croutons, smoked bacon & classic dressing	17.95	Plant-based cheese, vegan mayo, onion ring, gem lettuce, tomato, burger bun & chips	



SIDES					
KOFFMAN FRIES (VG / GF) LOADED FRIES, TRUFFLE AIOLI & PARMESAN (GF) ONION RINGS (VG / GF) HOUSE SALAD (VG / GF)	4.95 6.50 4.95 3.95	CREAMED POTATO (VG / GF) 4.95 GREEN VEGETABLES (VG / GF) 3.95 GARDEN PEAS & GARLIC BUTTER (VG / GF) 3.95			
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CHOCOLATE BROWNIE (GF) Honeycomb, honeycomb ice cream & chocolate sauce	7.95	GRANNY SMITH APPLE, CRUMBLE TART (VG) local vanilla bean ice cream	7.95		
STICKY TOFFEE PUDDING WITH TOFFEE SAUCE & VANILLA BEAN ICE CREAM	7.95	AFFOGATO (GF) Shot of espresso, shot of Frangelico, local vanilla bean ice cream & amaretti biscuits	7.95		
CAPPUCCINO CRÈME BRULÉE (GF) Vanilla bean whip & amaretti biscuit	7.95	LOCAL JUDE'S ICE CREAM & SORBET SELECTION (GF) Ice cream flavours are vanilla bean, strawberry, chocolate, salted	7.50		
CHOCOLATE ORANGE TART WITH BLOOD ORANGE SORBET (VG)	7.95	caramel, mint chocolate chip, honeycomb, and coconut. Sorbet flavours are blood orange, lemon, and mango			
PEAR & ALMOND FRANGIPANE TART WITH AMARETTO CUSTARD	7.95				

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 most all of our meat and they are based just 8.5 miles away and have been farming there for 750 years.

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

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

Dinner inclusive guests receive a £30 per person credit against their food order.

V - Vegetarian | VG - Vegan | GF - Gluten Free