



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		ALFRED'S CHARCUTERIE BOARD (GF*)	12.00
MEZZE BOARD (VG/GF*)	9.50	Hoxton rustic bread selection, cured meats, mixed marinated olives, hummus, Winchester gold cheese, Hampshire rapeseed oil & black garlic vinegar	
Hoxton rustic bread selection, mixed marinated olives, hummus, plant feta			

STARTERS

SALT & PEPPER SQUID	8.50	ROASTED PUMPKIN & SQUASH SOUP (VG*/GF*	7.00
Vietnamese dipping sauce, spring onion, coriander & burnt lime		Harissa spiced seeds & minted yoghurt	
HAM HOCK, DILL & PICKLED FENNEL CROQUETTES (GF)	9.50	SMOKED HADDOCK FISHCAKE (GF)	9.00
Dijon aioli		Coronation yoghurt & micro coriander	
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, Burrella cheese, 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	
LOCAL CHALK-STREAM TROUT (GF)	21.95	LAMB RUMP (GF)	22.50
Leek risotto, Hampshire watercress emulsion & crispy leeks		Potato rosti, old Winchester cheese & cauliflower puree, sauté kale & red currant jus	
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	

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)	
CHICKEN, HAM & LEEK PIE (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	HONEY, APPLE AND JASMINE CAKE	7.95
Vanilla bean whip, macerated cherries, blackberry gel, chocolate soil		Whipped honey mascarpone, honey tuille, bee pollen	
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.	
LEMON MERINGUE TART (GF)	7.95	Sorbet selection - Blood Orange, Lemon, Raspberry, and Mango	
Meringue shard, limoncello & thyme gel			
BANANA BREAD (GF)	7.95		
French toast, salted toffee sauce, caramelised banana, clotted cream			