



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

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
MEZZE BOARD (VG/GF*)		Cold pressed Hampshire rapeseed oil & black garlic vinegar	
Hoxton rustic bread selection, mixed marinated olives, hummus, plant feta	9.50		

STARTERS

ROASTED HERITAGE CHERRY TOMATOES (VG/GF)	8.50	ROASTED PUMPKIN & SQUASH SOUP (VG*/GF*)	7.00
Local sourdough croute, Burrella cheese, pesto & wild rocket		Harissa spiced seeds & minted yoghurt	

MAINS

MEDITERRANEAN FASOULIA (VG/GF*)	19.95	WILD MUSHROOM MAC 'N' CHEESE (VG)	19.95
Plant feta, cannellini beans & cherry tomato cassoulet, agave flatbreads		Leek & tarragon crumb, Hoxton garlic bread	

CLASSICS

PLANT BASED BURGER (VG/GF)	19.95		
Plant-based cheese, vegan mayo, onion ring, gem lettuce, tomato, burger bun, Koffmann's Fries			

SIDES

KOFFMANN'S FRIES (VG/GF)	5.50	KOFFMANN'S CHUNKY CHIPS (VG/GF)	5.50
ONION RINGS (VG/GF)	5.50	CREAMED POTATOES (VG*/GF)	5.50
HOUSE SALAD (VG/GF)	5.50	TENDER STEM BROCCOLI, GARLIC BUTTER & LEMON ZEST (VG/GF)	5.50

DESSERTS

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	