

## Easter Sunday Menu

Two course £29.95 | Three course £38.00

### 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.

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.*

### STARTERS

PEA, HAMPSHIRE WATERCRESS & WILD GARLIC SOUP (VG & GF\*)  
With minted yoghurt

LOCAL HOT SMOKED CHALK STREAM TROUT RILLETTE (GF\*)  
Dill & lemon crème fraiche, asparagus mouse, potato bread

CHICKEN GALANTINE (GF)  
Thyme & lemon stuffing, pickled shallots, Hampshire watercress, Dijon aioli

SALT N PEPPER SQUID  
Vietnamese dipping sauce, spring onion, coriander, burnt lime

WILD MUSHROOM MAC 'N' CHEESE (VG)  
Leek & tarragon crumb, Hoxton garlic bread

ALFRED'S CHARCUTERIE BOARD FOR 2 (GF\*)  
Hoxton rustic bread selection, cured meats selection, mixed marinated olives, hummus, Winchester gold cheese, Hampshire rapeseed oil & black garlic vinegar

### MAINS

ENGLISH ROAST SIRLOIN OF BEEF  
Yorkshire pudding, garlic & rosemary roast potatoes, red wine gravy, honey roast carrots, seasonal greens  
*add cauliflower cheese £3.00*

ENGLISH ROAST LEG OF LAMB  
Yorkshire pudding, garlic & rosemary roast potatoes, red wine gravy, honey roast carrots, seasonal greens  
*add cauliflower cheese £3.00*

CORN-FED SUPREME OF CHICKEN (GF)  
Sauté potatoes, confit shallots, parsley velouté

MARINATED PORK CUTLET (GF)  
Hot honey glaze, toasted corn succotash

LOCAL CHALK-STREAM TROUT (GF)  
Leek risotto, Hampshire watercress emulsion. crispy leeks

PEA & MINT TORTELLONI (VG)  
Pea & mint emulsion, plant based feta, crispy kale

### DESSERTS

STICKY TOFFEE PUDDING  
Toffee sauce, toffee foam, salted caramel ice cream

RHUBARB & CUSTARD SHORTCAKE (VG & GF)  
Compressed rhubarb, vanilla custard mousse, rhubarb gel, ginger shortbread, vanilla bean ice cream

CARAMELISED MUSCOVADO SUGAR TART  
Brulee banana, pecan crumb, whipped honey mascarpone

WARM BRAMLEY APPLE TART  
Vanilla bean ice cream, cinnamon tuille, crumble soil

LEMON POSSET  
Burnt meringue, meringue shard, limoncello & thyme gel, lemon balm

