

## 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.

B&N Fish – B&N Fish handles the daily catch of 75 boats fishing along the South Coast and has proudly supported the local fishing industry since 1975.

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*)	6.95
		Cold pressed Hampshire rapeseed oil & black garlic vinegar	
ANTI-PASTI BOARD (GF*)	9.95	ALFRED'S CHARCUTERIE BOARD (GF*)	14.00
Hoxton rustic bread selection, cured meats, mixed marinated olives, Hampshire rapeseed oil and black garlic vinegar		Hoxton rustic bread selection, cured meats, mixed marinated olives, hummus, Winchester gold cheese, Hampshire rapeseed oil & black garlic vinegar	
MEZZE BOARD (VG & GF*)	9.95		
Hoxton rustic bread selection, mixed marinated olives, hummus, plant based feta			

### STARTERS

SALT & PEPPER SQUID	8.50	PEA, HAMPSHIRE WATERCRESS & WILD GARLIC SOUP (VG & GF*)	8.00
Vietnamese dipping sauce, spring onion, coriander & burnt lime		Minted yoghurt	
CHICKEN GALANTINE (GF)	8.50	LOCAL HOT SMOKED CHALK STREAM TROUT RILLETTE (GF*)	8.50
Thyme & lemon stuffing, pickled shallots, Hampshire watercress, Dijon aioli		Dill & lemon crème fraîche, asparagus mousse, potato bread	
CHICKEN CAESAR SALAD (GF*)	9.50	AWARD WINNING BLACK PUDDING (GF*)	8.50
Gem lettuce, smoked bacon, croutons, classic dressing		Hampshire asparagus spears, soft poached duck egg, toasted Hoxton sourdough, hollandaise	
WILD MUSHROOM MAC AND CHEESE (VG)	9.00		
Leek & tarragon crumb, Hoxton garlic bread			

### MAINS

MARINATED PORK CUTLET (GF)	22.50	LAMB RUMP (GF)	22.50
Hot honey glaze, toasted corn succotash		Potato rosti, old Winchester cheese & cauliflower puree, red currant jus	
LOCAL CHALK STREAM TROUT (GF)	22.50	8oz OWTON'S RUMP STEAK (GF)	23.50
Leek risotto, Hampshire watercress emulsion. crispy leeks		Koffman's chunky chips, grilled tomato, garlic roasted mushroom, rocket <i>Add sauce for 1.50 peppercorn sauce, garlic butter or chimichurri</i>	
CORN RIBS (VG & GF)	21.50	8oz OWTON'S SIRLOIN STEAK (GF)	24.50
House seasoning, local 'Hydes' cider BBQ sauce, Koffman's fries, apple & fennel slaw		Koffman's chunky chips, grilled tomato, garlic roasted mushroom, rocket <i>Add sauce for 1.50 peppercorn sauce, garlic butter or chimichurri</i>	
PEA & MINT TORTELLONI (VG)	22.50		
Pea & mint emulsion, plant based feta, crispy kale			
CORN-FED SUPREME OF CHICKEN (GF)	22.50		
Sauté potatoes, confit shallots, chicken velouté			

### CLASSICS

FISH AND CHIPS (GF)	20.50	THE ALFRED BEEF BURGER (GF*)	20.95
'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 <i>Upgrade your fries to truffle 2.00</i>	
OWTON'S PORK AND APPLE SAUSAGES	21.25	HUNTERS CHICKEN BURGER (GF*)	20.95
Creamed potatoes, Tender Stem broccoli, red wine, onion gravy		Bacon, smoked cheese, BBQ sauce, onion ring, gem lettuce, tomato, brioche bun, Koffmann's Fries <i>Upgrade your fries to truffle 2.00</i>	
PIE OF THE DAY (GF)	21.25	PLANT BASED BURGER (VG & GF)	20.95
Creamed mash 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*)	19.95		
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	THYME & GARLIC SAUTÉ POTATOES (VG)	5.50
APPLE & FENNEL SLAW (VG)	5.50	TENDER STEM BROCCOLI, GARLIC BUTTER & LEMON ZEST (VG & GF)	5.50

### DESSERTS

STICKY TOFFEE PUDDING	8.50	AFFOGATO (GF*)	4.50
Toffee sauce, toffee foam, Jude's salted caramel ice cream		Espresso shot, local Jude's vanilla bean ice cream, amaretti biscuits <i>Add a Frangelico shot for 3.00</i>	
DOUBLE CHOCOLATE BROWNIE (GF)	8.50	LEMON POSSET (GF)	8.50
Honeycomb ice cream, salted toffee, honeycomb crumb		Burnt meringue, meringue shard, limoncello & thyme gel, lemon balm	
WARM BRAMLEY APPLE TART	8.50	LOCAL JUDE'S ICE CREAM & SORBET SELECTION, 3 SCOOPS (VG & GF)	6.00
Vanilla bean ice cream, cinnamon tuille, crumble soil		Ice cream selection: Vanilla Bean, Strawberry, Chocolate, Salted Caramel, Honeycomb, and Coconut. Sorbet selection: Blood Orange, Lemon, Raspberry, Mango <i>Add extra scoop for 2.00</i>	
CARAMELISED MUSCOVADO SUGAR TART	8.50		
Brulee banana, pecan crumb, whipped honey mascarpone			
RHUBARB & CUSTARD SHORTCAKE (VG & GF)	8.50		
Compressed rhubarb, vanilla custard mousse, rhubarb gel, ginger shortbread, vanilla bean ice cream			