



# A La Carte Menu

### The Grange English Sparkling

#### Sparkling Wine (Alresford)

PER GLASS	11.70
PER BOTTLE	66.00

*Pale straw in colour, with an intense nose of ripe orchard fruits and citrus peel, surrounded by notes of toasted and buttered patisserie.*

#### Flower Pots Beer (Cheriton)

Pots Bitter- Bitter	6.20
Hopton IPA - Session IPA	6.20
Goodens Gold - Golden ale	6.20

*All bottles 500ml*  
*Flower Pots are a brewery & Inn based in Cheriton, Hampshire.*

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

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.

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

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.*

## STARTERS

LOCAL RUSTIC BREAD SELECTION (VG / GF*) Cold pressed Hampshire rapeseed oil & balsamic vinegar	7.00	MIXED MARINATED OLIVES (VG / GF)	4.00
MEZZE BOARD (VG / GF*) Local rustic bread selection, mixed marinated olives, hummus, plant feta	9.50	ANTI-PASTI BOARD (GF*) Local rustic bread selection, cured meats selection, mixed marinated olives, Hampshire rapeseed oil, balsamic vinegar	9.50
SALT & PEPPER SQUID Vietnamese dipping sauce, spring onion, coriander, burnt lime	8.50	HERITAGE TOMATO (VG / GF) Burella cheese, wild garlic pesto, wild rocket	7.50
PORK BELLY BITES (GF*) Hot honey & Hydes local cider BBQ glaze, apple & fennel slaw	9.50	LOCAL CHALK-STREAM TROUT RILLETTE (GF) Local smoked chalk-stream trout, soft duck egg, English pea puree, Hampshire watercress, pickled fennel	9.50
CHICKEN CAESAR SALAD (GF*) Gem lettuce, croutons, smoked bacon, classic dressing	8.50	CHARGRILLED HARISSA CHICKEN SKEWER (GF*) Parsley & garlic hummus, pomegranate, tzatziki, hot honey, flatbread (VG option also available - ask for a vegetable skewer)	9.50
ENGLISH WATERCRESS, PEA & WILD GARLIC SOUP (VG / GF*) Mint crème fraiche, local rustic bread	7.50		

## MAINS

CORN-FED SUPREME OF CHICKEN Potato fondant, butternut squash puree, wild mushroom, tarragon volute	20.95	LAMB RUMP (GF) New potato, cauliflower cheese puree, green beans, red currant jus	22.00
HOT HONEY & SOY GLAZED PORCHETTA (GF) Fennel, garlic, lemon grass, & chilli stuffing, sautéed bacon & cabbage, herb roasted, new potatoes	21.95	SMASHED GARLIC & HERB NEW POTATOES (VG) Roast beetroot & cannellini bean puree, dill yoghurt, hot 'honey' flatbread	18.50
LOCAL CHALK-STREAM TROUT (GF) Grilled asparagus, sautéed new potatoes, sparking wine sauce, Hampshire watercress emulsion	21.95	8oz OWTON'S RUMP STEAK (GF) Koffmann's chunky chips, grilled tomato, garlic roasted mushroom, rocket & a choice of peppercorn sauce, garlic butter, chimichurri	21.95
SPINACH & PLANT FETA GNOCCHI (VG/GF) Crispy sage, toasted pine nuts	18.50	8oz OWTON'S SIRLOIN STEAK (GF) Koffmann's chunky chips, grilled tomato, garlic roasted mushroom, rocket & a choice of peppercorn sauce, garlic butter, chimichurri	24.95

## CLASSICS

FISH AND CHIPS (GF) Local 'Steam Town' ale battered haddock, Koffmann's chunky chips, mushy peas, tartare sauce	18.95	THE ALFRED BEEF BURGER (GF*) Bacon, smoked cheese, our own burger sauce, onion ring, gem lettuce, tomato, brioche bun, Koffmann's Fries (Upgrade your fries to truffle £2.00)	19.50
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, tomato, brioche bun, Koffmann's Fries (Upgrade your fries to truffle £2.00)	19.50
CHICKEN, HAM & LEEK PIE (GF) Creamed mash potato, tender stem broccoli, red wine gravy	19.50	PLANT BASED BURGER (VG / GF) Plant-based cheese, vegan mayo, onion ring, gem lettuce, tomato, burger bun, Koffmann's Fries	19.50
CHICKEN CAESAR SALAD (GF*) Gem lettuce, croutons, smoked bacon, classic dressing	17.95		

## SIDES

KOFFMANN'S FRIES (VG / GF)	4.95	KOFFMANN'S CHUNKY CHIPS (VG / GF)	4.95
TRUFFLE FRIES WITH TRUFFLE AIOLI & PARMESAN (GF)	6.50	CREAMED POTATOES (VG / GF*)	4.95
ONION RINGS (VG / GF)	4.95	GRILLED ASPARAGUS (VG/GF)	5.75
HOUSE SALAD (VG/GF)	4.95	TENDER STEM BROCCOLI, GARLIC BUTTER & LEMON ZEST (VG / GF)	4.95

## DESSERTS

CHOCOLATE BROWNIE (GF) Vanilla bean whip, macerated cherries, blackberry gel, chocolate soil	7.95	AFFOGATO (GF*) Espresso shot, Frangelico shot, local Judes vanilla bean ice cream, amaretti biscuits	7.95
STICKY TOFFEE PUDDING Toffee sauce, toffee foam, local Judes salted caramel ice cream	7.95	BANANA ICED PARFAIT Caramelised banana, toffee sauce, salted popcorn crumb	7.95
SICILIAN LEMON CANNOLI Limoncello gel, honey & hazelnut crumb, micro basil	7.95	LOCAL JUDE'S ICE CREAM & SORBET SELECTION (3 SCOOPS) (VG / GF) Ice cream selection - Vanilla Bean, Strawberry, Chocolate, Salted Caramel, Mint Chocolate Chip, Honeycomb, and Coconut. Sorbet selection - Blood Orange, Lemon, Raspberry, and Mango	7.50
STRAWBERRY SHORTCAKE (VG/GF) New Forest strawberries, pistachio crumb, shortbread, strawberry gel, vanilla bean whip, micro mint	7.95		
MILLE-FEUILLE Puff pastry, passionfruit whip, coconut rum & pineapple salsa, mango gel	7.95		