



JERSEY ROCK OYSTER 5
with Hog Island dressing 155 kcal

OYSTER ROCKERFELLER 5 143 kcal

SALT COD FISHCAKES 5.50
From Rick Stein's Food Stories, this recipe is kindly from
Kim at Bristol-based CIC, Houria. With aioli 381kcal

RICK STEIN'S CHAMPAGNE BLANC DE
BLANCS, FRANCE NV
125ml 17.50 | Bottle 71

MARGARITA
Tequila Reposado, Cointreau, and lime juice 13.00

BREAD AND OLIVES 386 kcal
with salted butter 6.50

HALLOUMI SAGANAKI 489 kcal
honey, black sesame seeds and oregano 5.95

MUSSELS WITH ESCARGOT BUTTER 193 kcal 5.95

ANDALUCIAN SHRIMP FRITTERS 6.50 518 kcal

starters

CULLEN SKINK 114 kcal
with country loaf 9.95

FISH AND SHELLFISH SOUP 451 kcal
with rouille, Parmesan and croûtons 12.95

MUSSELS WITH CHILLI, GARLIC,
TOMATO, PARSLEY 491 kcal
with country loaf 13.95

CRAB LINGUINE 365 kcal/638 kcal
handpicked white crab meat, chilli, garlic,
tomato and parsley 14.95 | Main 26.95

SALT AND PEPPER PRAWNS 531 kcal
with cucumber and bean sprouts 14.95

JERSEY OYSTERS CHARENTAISE 271 kcal
a seemingly odd combination - freshly opened Jersey oysters
with hot, spicy sausages. The idea is that you eat an oyster
then take a bite of the sausage then a good gulp of cold
wine like Muscadet 16.95

SASHIMI OF SEA BREAM, SALMON
AND SCALLOPS 119 kcal
with wasabi, pickled ginger and soy dipping sauce 20.95

GRILLED SCALLOPS 378 kcal
tomato, garlic, basil 21.95

HALF DOZEN OYSTERS 292 kcal
Jersey oysters served on ice with
Cabernet Sauvignon shallot vinegar 27

LAMB KOFTAS 875 kcal
with yoghurt, coriander, cinnamon and chilli 9.95

ARANCINI SALSICCIA 290 kcal
sausage meat with white wine, fennel and rosemary 8.50

RICK'S SET LUNCH MENU

GRILLED MACKEREL
with fennel, thyme, sun dried tomatoes 279 kcal

CHICKEN HOLSTEIN 825 kcal
with a fried egg and anchovies

TARTE AUX NOIX MAISON 613 kcal
Classic walnut tart

3 COURSES 17.50
MONDAY - FRIDAY | 12PM - 3PM

mains

FISH AND CHIPS 1001 kcal
battered cod with thin chips, mushy peas
and tartare sauce 21.95

(**One Feeds Two** Every time you order fish and chips we
donate a school meal to a child in poverty).

MUSSELS WITH CHILLI, GARLIC,
TOMATO, PARSLEY 529 kcal
with thin cut chips 24.95

PAN FRIED FILLETS OF BREAM 593 kcal
Pardina lentils and persillade butter 25.95

HAKE ALLA CARLINA 378 kcal
with sautéed potatoes 26.95

INDONESIAN SEAFOOD CURRY 348 kcal
cod, bream, and prawns, green bean and coconut
salad, pilau rice 30.95

SHELLFISH RAGOÛT 594 kcal
with crab, cockles, clams, mussels and prawns in a rich
sauce with linguine and fines herbes 32.95

ROASTED TRONÇON OF TURBOT 1110 kcal
with bone marrow gravy, truffle oil, and buttered new
potatoes 47.50

THE "FRUITS DE MER" 551 kcal
seafood in the French style, all left in the shell and
served on ice with shallot vinegar. Half Cornish crab,
prawns, oysters, scallops, mussels, cockles and clams 60

10oz RIBEYE STEAK 1192 kcal
from Philip Warren, with thin cut chips, lettuce, shallots
and cabernet sauvignon vinegar 35.95

Add: Peppercorn sauce 3.95 576 kcal

CHICKEN, LEEK AND CIDER GRATIN
668 kcal 21.95

MAA KI DAL 935 kcal
a mild, aromatic black bean dal. With chapati and
basmati rice 16.95

CAPONATA 510 kcal
sweet and sour aubergine with tomatoes, celery and
olives, with toasted country loaf 15.95

sides

Chantenay carrots with tarragon and chives 5.95 123 kcal

Tomato, basil and shallot salad 5.95 120 kcal

Garden salad with fines herbes 5.95 132 kcal

Buttered new potatoes 5.95 378 kcal

Baby gem salad with cream and
cabernet sauvignon vinegar 5.95 118 kcal

Tenderstem broccoli with crispy shallots and Parmesan
6.95 252 kcal

"There's nothing more exhilarating than
fresh fish simply cooked.

We've never thought of our restaurants as
temples of gastronomy, they're just places
where the fish is fresh and the atmosphere
alive and full of fun."

Rick

SET MENU

2 COURSES 21.95 | 3 COURSES 26.95
Our set menu is available for lunch and dinner Sunday -
Thursday, and for lunch Friday - Saturday until 5pm.

GRILLED MACKEREL 288 kcal
with tomatoes and olive tapenade

CULLEN SKINK 114 kcal
with country loaf

RADICCHIO, RED ONION AND GRUYERE TART 386 kcal

SMOKED HADDOCK FISH CAKES 304 kcal
with poached egg and mixed leaf salad

CHICKEN, LEEK AND CIDER GRATIN 668 kcal

SPELT RISOTTO 580 kcal
with spring vegetables

APPLE AND RHUBARB CRUMBLE 620 kcal
with clotted cream

LEMON SEMI FREDO 308 kcal
summer berry compote

STEAMED GINGER PUDDING 633 kcal
with crème anglaise



DESSERTS

LEMON POSSET Langue du chat biscuit 7.95

STICKY TOFFEE PUDDING with Cornish vanilla ice cream 8.95 1053 kcal

MILK CHOCOLATE ROSE CREAM baked white chocolate, dark chocolate crisp and vanilla ice cream 8.95 506 kcal

HOT, SWEET AND SOUR PINEAPPLE with vanilla ice cream 8.95 535 kcal

AFFOGATO vanilla ice cream with Frangelico and espresso 7.95 624 kcal

SELECTION OF CORNISH ICE CREAMS AND SORBETS vanilla, chocolate, strawberry, raspberry, lemon and lime 6.95 706 kcal

A SELECTION OF CHEESES Quicke's Cheddar, Papillon Roquefort, and Melusine goat's cheese with oat biscuits and beetroot chutney. Perfect with a glass of port 12.50 614 kcal

THE WINCHESTER PUDDING

Rick has created this dish based on a 1906 recipe, a steamed sponge pudding flavoured with mixed spice, orange, currants and sultanas. Grand Marnier, butterscotch sauce, and Cornish clotted cream 8.95 885 kcal

A 50p donation from each Winchester pudding is donated to Read Easy Winchester, "we provide free one to one tuition to adults who struggle to read" - www.readeasy.org.uk

DESSERT WINES

MILES RICH 3YO MADEIRA, TINTA NEGRA 70ml 8.90

MONBAZILLAC, CHATEAU RAMON, BORDEAUX, FRANCE 2019 100ml 8.00 | Bottle 38.00

LATE HARVEST TOKAJI KATINKA, PATRICIUS, HUNGARY 100ml 15.30

SAUTERNES-BARSAC, CYPRES DE CLIMENS FRANCE 2013 100ml 16.50 | 375ml Bottle 58.00

LIQUEURS

GRAND MARNIER 3.95 | BAILEYS 50ml 5.25

COINTREAU 4.25 | FRANGELICO 3.50 | AMARETTO 4.25

MR BLACK COFFEE LIQUEUR 4.25 | LIMONCELLO 4.50

All measures 25ml unless stated

DIGESTIFS, PORT & SAKE

SOMMERSET APPLE BRANDY 25ml 5.95

CASTARDE XO BAS ARMAGNAC 20 YEARS 25ml 6.95

HENNESSY VS 25ml 6.10 / XO 25ml 9.95

PORT QUINTA DE LA ROSA, LBV, 2016 70ml 7.70

PORT QUINTA DE LA ROSA, 10-YEAR-OLD TAWNY 70ml 8.00

KEIGETSU GIN-NO-YUME 70ml 9.95

AFTER DINNER COCKTAILS

BRANDY ALEXANDER Hennessey VS, crème de cacao, cream and a little nutmeg. 10.50

ESPRESSO MARTINI Vodka, espresso, Mr Black coffee liqueur, Sugar syrup 11.25

ELDERFLOWER SGROPPINO Tarquin's Rick Stein Gin, elderflower liqueur, lemon sorbet and a dash of prosecco. 11.25

CHOCOLATE MARTINI Vodka, Bailey's, crème de cacao, chocolate sauce 11.50

THE RICHARDSON Frangelico, amaretto, Baileys and crème de cacao. 12.00

HOT DRINKS

ORIGIN COFFEE. A BLEND OF 50% BRAZILIAN & 50% COLOMBIAN 4.00

Cappuccino / Latte / Flat White / Americano 3.50 / Espresso 3.50 / Macchiato / Iced coffee / Liqueur coffee 7.25

ADD A FLAVOUR SHOT Caramel 1.00

BIRCHALL LOOSE LEAF TEA. 3.75

English Breakfast / Earl Grey / Camomile / Green Tea / Triple Mint / Decaf



CHILDREN'S MENU

Hummus with carrot, cucumber and grilled flatbread

On us, to keep the little ones entertained whilst you read the menu.

STARTERS

Thai fish cakes with dipping sauce £7.95

Deep fried tiger prawns and mayonnaise £7.95

Chicken satay with sweet chilli and peanut sauce £6.95

MAINS

Mac n cheese with chargrilled garlic bread £7.00

Battered or grilled fish of the day with chips and garden peas £11.00

Moules frites cooked with butter and onions served with French fries £12.95

Children can also enjoy a half portion of most dishes on our a la carte menu,
please ask our team.

Try your first taste of shellfish on us.

Let us know if you would like to try your first taster of any of the shellfish items on our menu, it's on us

DESSERTS

Chocolate mousse pot £4.00

Berries & cream £4.00

Selection of ice creams and sorbets:

Salted Caramel, Vanilla, Chocolate, Strawberry and Mango Sorbet £4.00

Please ask for any allergen information.