

Pink Skin

TEMPURA OYSTERS 215kcal 5.50 each
with a soy, chilli dipping sauce

OYSTERS PERNOD 57 kcal 5.50 each
with shallot, tarragon olive oil dressing

EXMOOR CAVIAR 10g
with blinis and crème fraîche 26kcal 39.50

CLARIDGE

Tarquin's gin, apricot liqueur, vermouth, and Cointreau 9.75

NEGRONI

Bombay Sapphire, vermouth and Campari 10.95

HATTINGLEY VALLEY ENGLISH SPARKLING WINE

Classic reserve, Hampshire, NV 125ml 16.00

HOXTON SOURDOUGH AND OLIVES

with salted butter 840 kcal 6.95

HALLOUMI SAGANAKI

honey, black sesame seeds and oregano
631 kcal 6.75

JAMÓN IBÉRICO

322 kcal 10.95

starters

PIRI PIRI SARDINES

with tomato, onion & kalamata olives 326 kcal 9.95

BEETROOT SALMON

with cucumber and apple pickle 222 kcal 15.95

FISH AND SHELLFISH SOUP

with rouille, Parmesan and croutons 370 kcal 13.95

MUSSELS WITH POULETTE SAUCE

with bacon, shallots, crème fraîche and egg yolk served
with, Hoxton sourdough 430 kcal 14.95

CRAB LINGUINE

handpicked white crab meat, chilli, garlic,
tomato and parsley 265 kcal 14.95 | Main 530 kcal
26.95

SIZZLING PRAWNS

with garlic, chilli and olive oil 240 kcal 15.95

DORSET 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 312 kcal 18

BAKED CORNISH SCALLOPS

with chorizo and breadcrumb topping 157 kcal 21.95

SASHIMI OF SEA BASS, SALMON AND SCALLOPS

with wasabi, pickled ginger and soy dipping sauce
185 kcal 22

HALF DOZEN OYSTERS

Dorset oysters served on ice with
Cabernet Sauvignon shallot vinegar 244 kcal 30

HAM HOCK TERRINE

with beetroot chutney 208 kcal 9.95

LEEK, POTATO AND THYME SOUP

220 kcal 7.95

Gift Cards

Our gift cards are the perfect gift for friends
and family to enjoy a meal in any of
our restaurants or on our online shop.



mains

FISH AND CHIPS

battered cod with thin chips, mushy peas
and tartare sauce 1001 kcal 22.95
(One Feeds Two Every time you order fish and chips we
donate a school meal to a child in poverty).

TURBOT GRATIN

Creamy leek and white wine sauce, topped with
Emmental and panko breadcrumbs. 493 kcal 22.95

MUSSELS WITH POULETTE SAUCE

with bacon, shallots, crème fraîche and egg yolk served
with, thin cut chips 860 kcal 24.95

FILLETS OF GRILLED SEA BASS

hot, sour and sweet sauce, bok choy and cashew nuts.
Served with jasmine rice
441 kcal 29.95

INDONESIAN SEAFOOD CURRY

cod, sea bass, and prawns, green bean and coconut
salad, pilau rice 700 kcal 32

SHELLFISH RAGOÛT

crab, cockles, clams, mussels and prawns in a rich sauce
with linguine and fines herbes 582 kcal 34

ROASTED TRONÇON OF TURBOT

with hollandaise sauce and buttered new potatoes
800 kcal 50

WHOLE DOVER SOLE

a la meunière with noisette butter and
buttered new potatoes 1573 kcal 50

THE "FRUITS DE MER"

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 669 kcal 70

8oz RIBEYE STEAK

from Philip Warren, with thin cut chips, lettuce, shallots and
Cabernet Sauvignon vinegar 1000 kcal 36.95

Add: Peppercorn sauce 576 kcal 3.95

Add: Beamaise sauce 3.95

BAKED PARMIGIANA DI MELANZANA

layers of chargrilled aubergine, parmesan and a rich
tomato and garlic sauce 1260 kcal 17.50

BUTTERNUT SQUASH RISOTTO

with beurre noisette and crispy sage 330 kcal 15.95

sides

Garden salad with fines herbes 120 kcal 5.95

Buttered new potatoes 167 kcal 5.95

Thin cut chips 365 kcal 5.95

Buttered green beans 167 kcal 5.95

Green bean and coconut salad 205 kcal 5.95

Baby gem salad with cream and
Cabernet Sauvignon vinegar 116 kcal 6.50

Tenderstem broccoli with parmesan, crispy shallots
101 kcal 6.95

"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

FESTIVE SET MENU

22nd November – 30th December*

LUNCH: 2 COURSES £36 & 3 COURSES £39

DINNER: 3 COURSES £39

POACHED QUENELLES OF GURNARD
with a shellfish sauce

GOAT'S CHEESE AND THYME SOUFFLÉ

WARM SALAD OF PIGEON
with watercress and potatoes

BEETROOT CURED SALMON
with cucumber and apple pickle

~

SALMON EN CROÛTE
with tarragon butter and spinach

DUCK CONFIT
with pommes Anna, braised red cabbage

GRILLED HAKE
on pommes sarladaise with truffle oil

CARROT, BEETROOT AND ONION TART

~

CHRISTMAS PUDDING
with brandy ice cream

TIRAMISU

APPLE AND CINNAMON STRUDEL
with custard

PANNA COTTA
with poached pears

*Excluding Christmas Day and Boxing Day

WINCHESTER

Please ask for information on allergens. Adults need around 2000 kcal a day. | A discretionary 12.5% service charge will be added to your bill.

A discretionary £1 donation will be added to your bill in support of The Winchester Beacon, a charity providing accommodation, food and support to those experiencing homelessness in Winchester.