

Pink Skin

DORSET OYSTER

with Hog Island dressing 5.50 each

OYSTER BIENVILLE

grilled oyster with chilli and cheese 5.50 each

JAMÓN IBÉRICO

322 kcal 10.95

MID-WEEK SPECIAL

PAD THAI NOODLES

a classic hot, sour and sweet dish with King prawns 19.75

HOXTON SOURDOUGH AND OLIVES

with salted butter 840 kcal 6.95

HALLOUMI SAGANAKI

honey, black sesame seeds and oregano 631 kcal 6.75

starters

AMRITSARI COD

kachumber salad and raita 613 kcal 7.95

SMOKED MACKEREL PATE

with toasted sourdough 613 kcal 10.95

FISH AND SHELLFISH SOUP

with rouille, Parmesan and croutons 370 kcal 13.95

MOULES MARINIÈRE

West Country mussels, with shallots, butter, white wine and parsley with Hoxton sourdough 430 kcal 14.95

CORNISH CRAB LINGUINE

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

SIZZLING PRAWNS

king prawns with garlic, chilli and olive oil 240 kcal 15.95

DORSET OYSTERS CHARENNAISE

a seemingly odd combination - freshly opened Dorset 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. 312 kcal 18

BAKED CORNISH SCALLOPS

with tomato and chorizo and breadcrumb topping 106 kcal 21.95

SASHIMI OF SEA BASS, SALMON AND SCALLOP

with wasabi, mouli, 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

mains

FISH AND CHIPS

battered haddock from Newlyn with thick cut 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).

BAKED PARMIGIANA DI MELANZANA

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

CASHEW NUT CURRY

fragrant curry, with basmati rice 1343 kcal 18.95

MOULES MARINIÈRE

with shallots, butter, white wine and parsley with thin cut chips 860 kcal 24.95

GRILLED FILLETS OF SEA BASS

fennel and Pernod mayonnaise, new potatoes 499 kcal 29.95

INDONESIAN SEAFOOD CURRY

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

SHELLFISH RAGOÛT

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

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: Bearnaise sauce 3.95

ROASTED TRONÇON OF TURBOT

with hollandaise sauce and buttered new potatoes 800 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

sides

Garden salad with fines herbes 120 kcal 5.95

Buttered new potatoes 167 kcal 5.95

Thick or thin cut chips 365 kcal 5.95

Buttered green beans 167 kcal 5.95

Buttered hispi cabbage 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

SPRING SET MENU

2 COURSES 19.75 | 3 COURSES 23.95

Our set menu is available for lunch and dinner Sunday - Thursday, and for lunch Friday - Saturday until 5pm.

AMRITSARI COD

kachumber salad and raita 613 kcal

SERRANO HAM

with celeriac remoulade 628 kcal

BURRATINA

with cherry tomatoes and basil 168kcal

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MACKEREL FISHCAKES

with Jack's fermented ketchup 371 kcal

CHICKEN KATSU CURRY

with jasmine rice and steamed green beans 867 kcal

SPAGHETTI ALLA TRAPANESE

almond, basil and pecorino pesto 585 kcal

GRILLED FILLETS OF SEA BASS

fennel and Pernod mayonnaise, new potatoes 499 kcal
£12 supplement

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BANOFFEE PIE

783 kcal

VANILLA CHEESECAKE

with a berry compote 419 kcal

CHOCOLATE PAVÉ

vanilla ice cream and peanut crumb 974 kcal

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.



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.



DESSERTS

MANGO AND PASSIONFRUIT FOOL with ginger crumb 8.95

STICKY TOFFEE PUDDING with vanilla ice cream 9.50 637 kcal

AFFOGATO vanilla ice cream with Frangelico and espresso 10.50 505 kcal

MILK CHOCOLATE ROSE CREAM baked white chocolate, dark chocolate crisp and vanilla ice cream 10.50 796 kcal

SELECTION OF CORNISH ICE CREAMS AND SORBETS vanilla, chocolate, strawberry, lemon & lime, mango, raspberry 3.50 per scoop
226 kcal a scoop/103 kcal a scoop

A SELECTION OF CHEESES Quicke's Cheddar, Papillon Roquefort, and Baron Bigod with oat biscuits and beetroot chutney. 12.95 614 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 11.00 885 kcal

A £1 donation from each Winchester pudding is given to SWVG trained volunteers guide, befriend and support asylum seekers and refugees in times of great stress

DESSERT AND FORFIFIED WINES

PORT QUINTA DE LA ROSA, LBV 70ml 7.70

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

MONBAZILLAC, CHATEAU RAMON, BORDEAUX, FRANCE 2019 100ml 8.00

SAUTERNES, CHATEAU DELMOND, BORDEAUX, FRANCE 2022 100ml 13.00 | Bottle 48.00

LATE HARVEST TOKAJI KATINKA, PATRICIUS, HUNGARY 100ml 15.30

AFTER DINNER COCKTAILS

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

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

ESPRESSO MARTINI Vodka, espresso, Mr Black coffee liqueur, Sugar syrup 12.00

HOT DRINKS

ORIGIN COFFEE. A BLEND OF BRAZILIAN & PERUVIAN 4.00

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

ADD A FLAVOUR SHOT Caramel / Vanilla 1.00

BIRCHALL LOOSE LEAF TEA. 3.75

English breakfast / Earl grey / Camomile / Green tea / Triple mint / Decaf

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