

TEMPURA OYSTERS
with a soy, chilli dipping sauce 5.50 each

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

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

EXMOOR CAVIAR 10g
with blinis and crème fraîche 39.50

HOXTON SOURDOUGH AND OLIVES
with salted butter 6.95

HALLOUMI SAGANAKI
honey, black sesame seeds and oregano
524 kcal 6.75

starters

- GRILLED SARDINES**
with a tomato, garlic & thyme dressing 431 kcal 9.95
- SMOKED MACKEREL PÂTÉ**
With Hoxton sourdough 613 kcal 10.95
- KING CORNISH CRAB BISQUE**
447 kcal 12.95
- FISH AND SHELLFISH SOUP**
with rouille, Parmesan and croutons 451 kcal 13.95
- MOULES MARINIÈRE**
with shallots, butter, white wine and parsley with Hoxton sourdough 635 kcal 14.95
- SMOKED CHALK STREAM TROUT**
with Hoxton sourdough 592 kcal 15.95
- CRAB LINGUINE**
handpicked white crab meat, chilli, garlic, tomato and parsley 409 kcal 14.95 | Main 818 kcal 26.95
- KOLKATA PRAWN TAILS**
fried in a light batter and served with Rick's tomato chutney 463 kcal 15.50
- DORSET OYSTERS CHARENNAISE** 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 271 kcal 18
- GRILLED CORNISH SCALLOPS**
with Serrano ham, Pardina lentils 327 kcal 21.95
- SASHIMI OF SEA BASS, SALMON AND SCALLOPS**
with wasabi, pickled ginger and soy dipping sauce 119 kcal 22
- HALF DOZEN OYSTERS**
Dorset oysters served on ice with Cabernet Sauvignon shallot vinegar 292 kcal 30
- COARSE PORK TERRINE**
with beetroot chutney and toasted sourdough 351 kcal 9.95

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).
- MOULES MARINIÈRE**
with shallots, butter, white wine and parsley, served with thin cut chips 2005 kcal 24.95
- FILLETS OF GRILLED 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 1463 kcal 32
- SHELLFISH RAGOÛT**
crab, cockles, clams, mussels and prawns in a rich sauce with linguine and fines herbes 622 kcal 34
- WHOLE DOVER SOLE**
a la meunière with noisette butter and buttered new potatoes 1573 kcal 50
- ROASTED TRONÇON OF TURBOT**
with hollandaise sauce and buttered new potatoes 1110 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 1630 kcal 70
- 8oz RIBEYE STEAK**
from Philip Warren, with thin cut chips, lettuce, shallots and Cabernet Sauvignon vinegar 1192 kcal 36.95
Add: Peppercorn sauce 576 kcal 3.95
Add: Bearnaise sauce 3.95
- BAKED PARMIGIANA DI MELANZANA**
layers of chargrilled aubergine, parmesan and a rich tomato and garlic sauce 1189 kcal 17.50
- VEGETABLE MAKHANAWALA CURRY**
With basmati and chapati rice 490 kcal 16.95

sides

- Tomato, basil and shallot salad 120 kcal 5.95
- Buttered new potatoes 378 kcal 5.95
- Thin cut chips 592 kcal 5.95
- Buttered green beans 182 kcal 5.95
- Green bean and coconut salad 97 kcal 5.95
- Baby gem salad with cream and Cabernet Sauvignon vinegar 118 kcal 6.50
- Tenderstem broccoli with parmesan, crispy shallots 170 kcal 6.95

CELEBRATING UNSUNG SEAFOOD 

We're championing the unsung fish and shellfish of the British Isles, prepared in classic dishes you know and love. Discover something new...

APPETISER: WHELK SPRING ROLLS
Deep-fried spring rolls with slow-cooked whelks, ginger, spring onions and mushrooms. 5.95

MAIN: CUTTLFISH BOLOGNESE
Bolognese, but not as you know it. The 'pasta' is made from cuttlefish body and the rich tomato ragu includes the head and tentacles 19.95

SET MENU
2 COURSES 24.95 | 3 COURSES 29.95
Our set menu is available for lunch and dinner Sunday - Thursday, and for lunch Friday - Saturday until 5pm.

GRILLED SARDINES
with a tomato, garlic & thyme dressing 431 kcal

KING CORNISH CRAB BISQUE 447 kcal

SMOKED MACKEREL PÂTÉ
with Hoxton sourdough 613 kcal

~

SALMON FISHCAKES
with lemon caper dressing 571 kcal

BARBECUED CHICKEN SUMAC
aubergine purée and new potatoes 668 kcal

VEGETABLE MAKHANAWALA CURRY
with basmati and chapati rice 490 kcal

FILLETS OF GRILLED SEA BASS
fennel and Pernod mayonnaise, new potatoes 499 kcal 8.00 supplement

~

LEMON SEMI FREDDO
with summer berry compote 308 kcal

CHERRY BAKEWELL TART
with clotted cream 808 kcal

CREMA CATALANA 755 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.





DESSERTS

CREMA CATALANA 9.95 755 kcal

PASSION FRUIT PAVLOVA whipped Cornish cream 9.95 341 kcal

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

AFFOGATO vanilla ice cream with Frangelico and espresso 10.50 624 kcal

MILK CHOCOLATE ROSE CREAM baked white chocolate, dark chocolate crisp and vanilla ice cream 10.50 506 kcal

A SELECTION OF CHEESES Quicke's Cheddar, Papillon Roquefort, and Hampshire Tunworth 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 donated to Hampshire History Trust - A trust which set up to promote the county's rich and diverse history and heritage.

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 GARONNELLES, LUCIEN LURTON, FRANCE
2022 100ml 16.50 | 375ml Bottle 58.00

AFTER DINNER COCKTAILS

ORANGE BRULEE Hennessey VS, Grand Marnier, amaretto, cream and chocolate bitters . 15.00

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