



JERSEY OYSTERS
with Hog Island dressing 70 kcal 6 each

OYSTERS KILPATRICK
bacon and Worcestershire sauce 136 kcal 6 each

JAMÓN IBÉRICO
322 kcal 12

APEROL SPRITZ
Aperol, prosecco, soda 11

MARGARITA
Tequila Reposado, Cointreau and lime juice 13

HOXTON SOURDOUGH
with salted butter 840 kcal 6

MIXED OLIVES
Garlic and sundried tomatoes 79 kcal 5

HALLOUMI SAGANAKI
honey, black sesame seeds and oregano 631 kcal 7

starters	mains	sides
<div><div>AMRITSARI FISH</div><div>kachumber salad and raita 613 kcal 9.50</div></div> <div><div>HAM HOCK TERRINE</div><div>with beetroot chutney and toasted sourdough 628 kcal 10.50</div></div> <div><div>FISH AND SHELLFISH SOUP</div><div>with rouille, Parmesan and croutons 370 kcal 14</div></div> <div><div>MOULES MARINIÈRE</div><div>Scottish mussels, with shallots, butter, white wine and parsley with Hoxton sourdough 430 kcal 16 Main with chips 860 kcal 26</div></div> <div><div>SALT AND PEPPER PRAWNS</div><div>with cucumber and beansprouts 240 kcal 16</div></div> <div><div>CRAB LINGUINE</div><div>handpicked white crab meat, chilli, garlic, tomato and parsley 265 kcal 16.50 Main 530 kcal 28</div></div> <div><div>BAKED CORNISH SCALLOPS</div><div>with tomato and chorizo and breadcrumb topping 106 kcal 19.50</div></div> <div><div>JERSEY OYSTERS CHARENTAISE</div><div>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</div></div> <div><div>SASHIMI OF SEA BREAM, SALMON AND SCALLOPS</div><div>with wasabi, mouli, pickled ginger and soy dipping sauce 185 kcal 24.50</div></div> <div><div>HALF DOZEN OYSTERS</div><div>Jersey oysters served on ice with Cabernet Sauvignon shallot vinegar and lemon 244 kcal 32</div></div>	<div><div>CAPONATA</div><div>sweet and sour aubergine with tomatoes, celery and olives, with toasted country loaf 527 kcal 17</div></div> <div><div>BLACK DAHL</div><div>fragrant and spicy curry, with basmati rice and chapati 817 kcal 18</div></div> <div><div>KING PRAWN PAD THAI</div><div>a classic hot, sour and sweet dish with King prawns 712 kcal 20</div></div> <div><div>SINGAPORE CHILLI CRAB BURGER</div><div>tempura soft shell crab, Singapore chilli sauce with Asian coleslaw and thin cut chips 1056 kcal 22</div></div> <div><div>CRISP CHINESE PORK BELLY</div><div>with steamed jasmine rice, pak choi and oyster sauce 1435 kcal 22</div></div> <div><div>FISH AND CHIPS</div><div>battered Cornish haddock with thick cut chips, garden peas and tartare sauce 1001 kcal 24 (One Feeds Two Every time you order fish and chips we donate a school meal to a child in poverty).</div></div> <div><div>INDONESIAN SEAFOOD CURRY</div><div>Hake, sea bream, and prawns, green bean and coconut salad, pilau rice 700 kcal 34</div></div> <div><div>SHELLFISH RAGOÛT</div><div>crab, clams, mussels, cockles and prawns in a rich sauce with linguine and fines herbes 582 kcal 36.50</div></div> <div><div>8oz RIBEYE STEAK</div><div>from Philip Warren, with thin cut chips, lettuce, shallots and Cabernet Sauvignon vinegar 1000 kcal 39 Add: Peppercorn sauce 576 kcal 4 Add: Bearnaise sauce 4</div></div> <div><div>GRILLED CORNISH LOBSTER</div><div>with a butter and herb sauce, chips and salad 1097 kcal 38 <i>During the summer Cornish lobsters are bountiful and deserve to be celebrated, so until 31st August we're offering lobster with fines herbes, thin cut chips and salad for a very special price.</i></div></div> <div><div>"FRUITS DE MER" FOR ONE</div><div>seafood in the French style, all left in the shell and served on ice with shallot vinegar and mayo. Cornish crab claw, oysters, prawns, scallops, mussels, cockles and clams 335 kcal 48</div></div>	<div><div>Garden salad with fines herbes 120 kcal 6.50</div><div>Buttered new potatoes 167 kcal 6.50</div><div>Thin or thick cut chips 365 kcal 6</div><div>Buttered green beans 167 kcal 6.50</div><div>Green bean and coconut salad 205 kcal 6.50</div><div>Baby gem salad with cream and Cabernet Sauvignon vinegar 116 kcal 7</div><div>Tenderstem broccoli with Parmesan, crispy shallots 101 kcal 7.50</div></div> <div><div><p><i>"There's nothing more exhilarating than fresh fish, simply cooked."</i></p><p><i>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"</i></p><p>Rick</p></div></div> <div><div><div>SUMMER SET MENU</div><div>2 COURSES 19.75 3 COURSES 23.95</div><div>Our set menu is available for lunch and dinner Sunday - Thursday, and for lunch Friday - Saturday until 5pm.</div><div>AMRITSARI FISH kachumber salad and raita 613 kcal</div><div>HAM HOCK TERRINE with beetroot chutney and toasted sourdough 628 kcal</div><div>TRADITIONAL ANDALUCIAN GAZPACHO croûtons, cucumber and spring onion 277 kcal</div><div>~</div><div>BARRY HUMPHRIES'S SALMON FISHCAKES with pink peppercorns and capers 509 kcal</div><div>CRISP CHINESE PORK BELLY with steamed jasmine rice, pak choi and oyster sauce 1435 kcal</div><div>COURGETTE SPAGHETTI Rosemary and mascarpone 476 kcal</div><div>WHOLE CHARGRILLED SEA BREAM fennel and Pernod mayonnaise, new potatoes 499 kcal £12 supplement</div><div>~</div><div>BANOFFEE PIE 783 kcal</div><div>VANILLA CRÈME BRÛLÉE with summer berry compote 320 kcal</div><div>CHOCOLATE PAVÉ vanilla ice cream and peanut crumb 974 kcal</div></div></div>

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

MANGO AND PASSIONFRUIT FOOL with ginger crumb 132 kcal 9.50

STICKY TOFFEE PUDDING with vanilla ice cream 637 kcal 10.50

AFFOGATO vanilla ice cream with Frangelico and espresso 505 kcal 10.50

MILK CHOCOLATE ROSE CREAM baked white chocolate, dark chocolate crisp and vanilla ice cream 796 kcal 11

SELECTION OF CORNISH ICE CREAMS AND SORBETS 3.50 per scoop

Ice cream: vanilla, chocolate, strawberry 226 kcal a scoop

Sorbet: lemon and lime, mango, raspberry 103 kcal a scoop

A SELECTION OF CHEESES Quicke's Cheddar, Papillon Roquefort, and Tunworth with oat biscuits and beetroot chutney. 614 kcal 13

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 885 kcal 11.50

A £1 donation from each Winchester pudding is given to 'Trinity Winchester'. Trinity support 650 individuals per year who are experiencing the effects of homelessness, domestic abuse and other vulnerabilities in Winchester.

DESSERT AND FORFIFIED WINES

PORT QUINTA DE LA ROSA, 10-YEAR-OLD TAWNY 70ml 8

MONBAZILLAC, CHATEAU RAMON, BORDEAUX, FRANCE
2019 100ml 8

CHAMBERS ROSEWOOD, RUTHERGLEN MUSCAT,
AUSTRALIA NV 100ml 12.50 | Bottle 45

SAUTERNES, CHATEAU DELMOND, BORDEAUX, FRANCE
2022 100ml 13 | Bottle 53

LATE HARVEST TOKAJI KATINKA, PATRICIUS, HUNGARY
2021 100ml 15.30 | Bottle 49

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

ESPRESSO MARTINI Vodka, espresso, Mr Black coffee
liqueur, Sugar syrup 12

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 Vanilla 1

BIRCHALL TEA 3.75

English breakfast / Red berry & flower / Peppermint / Lemongrass & ginger / Green tea & peach /
Green tea / Cederberg Redbush / Decaf tea