



DORSET OYSTER
with Hog Island dressing 70 kcal 5.50 each

OYSTER KILPATRICK
bacon and Worcestershire sauce 136 kcal 5.50 each

JAMÓN IBÉRICO
322 kcal 10.95

APEROL SPRITZ
Aperol, Prosecco and soda water 9.95

TROPICAL DARK & STORMY
Doorley's rum, ginger beer, pineapple juice, lime juice
and Angostura bitters 12.50

MARAGARITA
Tequila Reposado, Cointreau and lime juice 13.00

HOXTON SOURDOUGH
with salted butter 840 kcal 4.50

MIXED OLIVES
Garlic and sundried tomatoes
79 kcal 4.00

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

starters	mains	sides
<div>AMRITSARI FISH kachumber salad and raita 613 kcal 7.95</div> <div>SERRANO HAM with celeriac remoulade 628 kcal 9.95</div> <div>FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons 370 kcal 13.95</div> <div>MOULES MARINIÈRE Scottish mussels, with shallots, butter, white wine and parsley with Hoxton sourdough 430 kcal 14.95 Main with chips 860 kcal 24.95</div> <div>SALT AND PEPPER PRAWNS with cucumber and beansprouts 240 kcal 14.95</div> <div>CRAB LINGUINE handpicked white crab meat, chilli, garlic, tomato and parsley 265 kcal 14.95 Main 530 kcal 26.95</div> <div>BAKED CORNISH SCALLOPS with tomato and chorizo and breadcrumb topping 106 kcal 16.95</div> <div>DORSET OYSTERS CHARENDAISE 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>SASHIMI OF SEA BREAM, SALMON AND SCALLOP with wasabi, mouli, pickled ginger and soy dipping sauce 185 kcal 22</div> <div>HALF DOZEN OYSTERS Dorset oysters served on ice with Cabernet Sauvignon shallot vinegar and lemon 244 kcal 30</div>	<div>CAPONATA sweet and sour aubergine with tomatoes, celery and olives, with toasted country loaf 527 kcal 15.95</div> <div>BLACK DAHL fragrant and spicy curry, with basmati rice and chapati 817 kcal 17.95</div> <div>KING PRAWN PAD THAI a classic hot, sour and sweet dish with King prawns 712 kcal 19.75</div> <div>SINGAPORE CHILLI CRAB BURGER tempura soft shell crab, Singapore chilli sauce with Asian coleslaw and thin cut chips 1056 kcal 20</div> <div>CRISP CHINESE PORK BELLY with steamed jasmine rice, pak choi and oyster sauce 1435 kcal 20</div> <div>FISH AND CHIPS battered Cornish haddock with thick cut chips, mushy peas and tartare sauce 1001 kcal 22.95</div> <div>(One Feeds Two Every time you order fish and chips we donate a school meal to a child in poverty).</div> <div>INDONESIAN SEAFOOD CURRY cod, sea bream, and prawns, green bean and coconut salad, pilau rice 700 kcal 32</div> <div>SHELLFISH RAGOÛT crab, clams, mussels, cockles and prawns in a rich sauce with linguine and fines herbes 582 kcal 34</div> <div>8oz RIBEYE STEAK from Philip Warren, with thin cut chips, lettuce, shallots and Cabernet Sauvignon vinegar 1000 kcal 36.95</div> <div>Add: Peppercorn sauce 576 kcal 3.95</div> <div>“FRUITS DE MER” FOR ONE 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 45</div>	<div>Garden salad with fines herbes 120 kcal 5.95</div> <div>Buttered new potatoes 167 kcal 5.95</div> <div>Thick cut chips 365 kcal 5.95</div> <div>Buttered green beans 167 kcal 5.95</div> <div>Green bean and coconut salad 205 kcal 5.95</div> <div>Baby gem salad with cream and Cabernet Sauvignon vinegar 116 kcal 6.50</div> <div>Tenderstem broccoli with Parmesan, crispy shallots 101 kcal 6.95</div> <div><p>“There's nothing more exhilarating than fresh fish, simply cooked.</p><p>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”</p><p>Rick</p></div> <div><div>SUMMER SET MENU 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>SERRANO HAM with celeriac remoulade 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>CHICKEN KATSU CURRY with jasmine rice and steamed green beans 867 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>

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 8.95 132 kcal

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 and 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 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 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, LBV 70ml 8.00

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

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

CHAMBERS ROSEWOOD, RUTHERGLEN MUSCAT, AUSTRALIA NV 100ml 12.50 | Bottle 45.00

SAUTERNES, CHATEAU DELMOND, BORDEAUX, FRANCE 2022 100ml 13.00 | Bottle 53.00

LATE HARVEST TOKAJI KATINKA, PATRICIUS, HUNGARY 2021 100ml 15.30 | Bottle 49.00

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 TEA 3.75

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