



DORSET OYSTERS

with Hog Island dressing 70 kcal 5.50 each

OYSTER KILPATRICK

bacon and Worcestershire sauce 136 kcal 5.50 each

PEACH AND JASMINE SPRITZ

Aperol, Belvedere vodka, lime juice, peach liqueur, peach and jasmine soda 13.25

EAST 8

Belvedere vodka, Aperol, pineapple juice, lime juice and passionfruit 11.00

HOXTON SOURDOUGH

with salted butter 840 kcal 5

HALLOUMI SAGANAKI

honey, black sesame seeds and oregano 631 kcal 6.75

JAMÓN IBÉRICO

322 kcal 10.95

starters

AMRITSARI FISH

kachumber salad and raita 613 kcal 7.95

BATTERED CORNISH MACKEREL

with mayo, chilli sauce and lime 487 kcal 9.95

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

SALT AND PEPPER PRAWNS

with cucumber and beansprouts 240 kcal 14.95

BAKED CORNISH SCALLOPS

with tomato and chorizo and breadcrumb topping  
106 kcal 16.95

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

SASHIMI OF SEA BREAM, 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 and lemon  
244 kcal 30

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

CAPONATA

sweet and sour aubergine with tomatoes, celery and olives, with toasted country loaf 527 kcal 15.95

BLACK DAHL

fragrant and spicy curry, with basmati rice and chapati  
817 kcal 17.95

KING PRAWN PAD THAI

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

SINGAPORE CHILLI CRAB BURGER

tempura soft shell crab, Singapore chilli sauce with thin cut chips 1056 kcal 20

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).

WHOLE CHARGRILLED SEA BREAM

fennel and Pernod mayonnaise, new potatoes  
499 kcal 29.95

INDONESIAN SEAFOOD CURRY

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

BIGOLI AND SHELLFISH IN CASSOPIPA

a Byzantine dish from Venice, with Cornish crab, prawns, cuttlefish, mussels and cockles 1005 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

sides

Garden salad with fines herbes 120 kcal 5.95

Buttered new potatoes 167 kcal 5.95

Thick cut chips 365 kcal 5.95

Buttered green beans 167 kcal 5.95

Chantenay carrots with tarragon butter 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 FISH

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 371kcal

CHICKEN KATSU CURRY

with jasmine rice and steamed green beans 867 kcal

SPAGHETTI ALLA TRAPANESE

almond, basil and pecorino pesto 585 kcal

WHOLE CHARGRILLED SEA BREAM

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

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BANOFFEE PIE

783 kcal

VANILLA CRÈME BRÛLÉE

with summer berry compote 320 kcal

CHOCOLATE PAVÉ

vanilla ice cream and peanut crumb 974 kcal

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

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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 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 SWVG trained volunteers guide, befriend and support asylum seekers and refugees in times of great stress.

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## 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

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

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

CHAMBERS ROSEWOOD, RUTHERGLEN MUSCAT,  
AUSTRALIA NV Bottle 70.00

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## 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

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## 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 | Camomile | Green tea | Triple mint | Decaf