



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, soda 11.00

HUGO SPRITZ  
St Germain, prosecco, mint, soda 11.00

MARGARITA  
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

AMRITSARI FISH  
kachumber salad and raita 613 kcal 8.50

SERRANO HAM  
with celeriac remoulade 628 kcal 10.50

FISH AND SHELLFISH SOUP  
with rouille, Parmesan and croutons 370 kcal 13.95

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

SALT AND PEPPER PRAWNS  
with cucumber and beansprouts 240 kcal 14.95

CRAB LINGUINE  
handpicked white crab meat, chilli, garlic,  
tomato and parsley 265 kcal 15.95 |  
Main 530 kcal 26.95

BAKED CORNISH SCALLOPS  
with tomato and chorizo and breadcrumb topping  
106 kcal 16.95

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

SASHIMI OF SEA BREAM, SALMON  
AND SCALLOP  
with wasabi, mouli, pickled ginger and soy dipping sauce  
185 kcal 23

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  
Asian coleslaw and thin cut chips 1056 kcal 20

CRISP CHINESE PORK BELLY  
with steamed jasmine rice, pak choi  
and oyster sauce 1435 kcal 20

FISH AND CHIPS  
battered Cornish haddock 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).

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

SHELLFISH RAGOÛT  
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

CORNISH LOBSTER  
grilled with fines herbes, chips and salad 1097 kcal 38

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.

“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

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

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

SUMMER 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

TRADITIONAL ANDALUCIAN GAZPACHO  
croûtons, cucumber and spring onion 277 kcal

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BARRY HUMPHRIES'S SALMON FISHCAKES  
with pink peppercorns and capers 509 kcal

CHICKEN KATSU CURRY  
with jasmine rice and steamed green beans 867 kcal

COURGETTE SPAGHETTI  
Rosemary and mascarpone 476 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



## DESSERTS

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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.

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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

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

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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 TEA 3.75

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