

Rick Stein

DORSET OYSTER MIGNONETTE 5.00

HALLOUMI SAGANAKI
honey, black sesame seeds and oregano 5.95

MARGARITA
Agave Blanco Tequila, Cointreau, citrus, agave
syrup, sea salt 14.50

OLD FASHIONED
Bourbon, coconut water syrup, Angostura bitters,
orange bitters 10.95

BREAD AND OLIVES
Hoxton country loaf with salted butter 5.95

MARINATED KALAMATA OLIVES 4.00

starters

SMOKED SALMON PÂTÉ
with melba toast 9.95

AMRITSARI COD
deep-fried cod in a batter of chickpea flour, garlic
and ginger, kachumber salad, riata 10.95

FISH AND SHELLFISH SOUP
served with rouille, Parmesan and croutons 12.95

WEST COUNTRY MUSSELS
with black beans, garlic and ginger.
Starter with country loaf 12.50 / Main with chips 22.95

GAMBAS À LA PLANCHA
chilli, garlic and lemon 14.95

CRAB LINGUINE
handpicked white crab meat,
chilli, garlic and parsley Starter 14.95 | Main 24.95

DORSET OYSTER CHARENNAISE
a seemingly odd combination - freshly opened rock
oysters with hot, spicy sausages 16.95

GRILLED SCALLOPS
with hazelnut and coriander butter 19.95

SASHIMI OF SEA BREAM, SALMON AND SCALLOPS
with wasabi, pickled ginger and
soy dipping sauce 18.95
Add a glass of Sake. 9.00

HALF DOZEN OYSTERS
Dorset oysters served on ice with
Cabernet Sauvignon shallot vinegar 30.00

COARSE PORK TERRINE
with toasted country loaf and
beetroot chutney 8.95

PEA, SORREL AND LETTUCE SOUP 6.95

mains

FISH AND CHIPS
battered cod with thin chips, mushy peas
and tartare sauce 21.95

One Feeds Two - Fish and chips just got even
better. When you enjoy this classic, we provide a
school meal for a child in the developing world.
Good food - does good.

SEAFOOD GRATIN
cod, scallop, prawns. With caramelised apples
21.95

GRILLED BREAM FILLETS
hot, sour and sweet sauce, bok choy
and cashew nuts 25.95

HAKE ALLA CARLINA
with sautéed potatoes
26.95

INDONESIAN SEAFOOD CURRY
with cod, bream, and prawns.
Served with pilau rice and a green bean
and grated coconut salad 29.95

SHELLFISH RAGOÛT
with cockles, crab, clams, mussels and prawns in a
rich sauce with linguine and fines herbes 30.95

ROASTED TRONCON OF TURBOT
served with hollandaise sauce
and buttered new potatoes 45.00

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 60.00

10oz RIBEYE STEAK
from Philip Warren, with thin cut chips,
cheese makers salad 35.95
Add: Peppercorn sauce 3.95
Bearnaise sauce 3.95

CRISP CHINESE PORK BELLY
with steamed jasmine rice, pak choy
and oyster sauce 17.95

CAPONATA
Sweet and sour aubergine with tomatoes, celery
and olives, with toasted country loaf 15.95

VEGETABLE MAKHANAWALA CURRY
basmati rice and chapati 16.95

sides

Buttered new potatoes 5.00

Buttered green beans 5.95

Garden salad with fines herbes 5.00

Thin cut chips 5.00

Buttered hispi cabbage 5.95

Green bean and coconut salad 5.95

Baby gem salad with cream and
cabernet sauvignon vinegar 5.95

"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

SET MENU

2 COURSES 21.95 | 3 COURSES 26.95

Our set menu is available for lunch and dinner
Monday - Thursday, and for lunch Friday - Sunday until 5pm.

AMRITSARI COD
deep-fried cod in a batter of chickpea flour, garlic and
ginger, kachumber salad, riata

COARSE PORK TERRINE
with toasted country loaf and
beetroot chutney

PEA, SORREL AND LETTUCE SOUP

SALMON FISHCAKES
Sorrel, caper and lemon dressing with watercress

DUCK TAGLIATELLE
rich ragu of braised duck

CAPONATA
sweet and sour aubergine with tomatoes, celery and
olives, with toasted country loaf

HAKE ALLA CARLINA
with sautéed potatoes
8.00 supplement

CHOCOLATE PAVE
vanilla ice cream, peanut crumb and crystallised
peanuts

CRÈME BRÛLÉE
with berry compote

STICKY TOFFEE PUDDING
with Cornish vanilla ice cream

Rick's Set Lunch Menu

PEA, LETTUCE AND SORREL SOUP

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SAUTÉED SOLE SPAGHETTI
with Kashmiri chilli and garlic

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LEMON TART
crème fraîche

3 COURSES 17.50
MONDAY - FRIDAY | 12PM - 6PM



DESSERTS

STICKY TOFFEE PUDDING with Cornish vanilla ice cream. 8.95

CRÈME BRÛLÉE with berry compote. 8.95 *perfect with a glass of Sauternes.*

MILK CHOCOLATE ROSE CREAM baked white chocolate, dark chocolate crisp and vanilla ice cream 8.95

AFFOGATO vanilla ice cream with Frangelico and espresso 7.95

A SELECTION OF CHEESES Quicke's Cheddar, Papillon Roquefort, and Melusine goat's cheese with oat biscuits and beetroot chutney. Perfect with a glass of port or our sweet sake for the more adventurous 12.50

SELECTION OF CORNISH ICE CREAMS AND SORBETS vanilla, chocolate, strawberry, mango, raspberry and lemon and lime. 6.95

THE WINCHESTER PUDDING

Rick has created this dish based on a 1906 recipe, a steamed sponge pudding flavored with mixed spice, orange, currants and sultanas. Grand Marnier, butterscotch sauce and Cornish clotted cream. 8.95

We are supporting Hampshire History Trust. Hampshire History Trust was set up to promote the county's rich and diverse history and heritage. It runs free and low-cost educational projects and events which include the 10-day free Winchester Heritage Open Days festival and the Hampshire HistBites podcast channel. The charity hopes to increase its community projects and encourage more people to engage with the history that surrounds them.

A 50p donation from sale of each Winchester pudding is donated to Hampshire History Trust.

DESSERT WINES

MOSCATO D'ASTI, MONCUCCO DOCG,
FONTANAFREDDA Bottle 30.00

MONBAZILLAC, CHATEAU RAMON, FRANCE 2019
100ml 8.00 / Bottle 38.00

LATE HARVEST TOKAJI KATINKA, PATRICIUS,
HUNGARY 100ml 15.30 | Bottle 44.00

DIGESTIFS

BARON DE SIGOGNAC 10 YEARS 25ml 5.25

SOMERSET APPLE BRANDY 25ml 5.75

HENNESY VS 25ml 5.95 / XO 25ml 9.95

PEDRO XIMENEZ 70ml 7.50

PORT QUINTA DE LA ROSA TAWNY, PORTUGAL
70ml 8.00

LIQUEURS

GRAND MARNIER 3.75 | BAILEYS 50ml 5.00

COINTREAU 3.95 | CAMPARI 50ml 3.65

FRANGELICO 3.25 | ESPRESSO TOSOLINI 3.95

AMARETTO SALIZA 3.95 | LIMONCELLO 4.25

All measures 25ml unless stated

AFTER DINNER COCKTAILS

BRANDY ALEXANDER Hennessey VS, crème de cacao,
cream and a little nutmeg. 10.50 Hampshire History
Trust

CHOCOLATE ORANGE ESPRESSO MARTINI Orange
vodka, coffee liqueur, crème de cacao, spiced
chocolate bitters and cold brew coffee. 13.50

CHOCOLATE MARTINI Vodka, Bailey's, crème de
cacao, chocolate sauce 11.50

THE RICHARDSON Frangelico, amaretto, baileys and
crème de cacao. 12.00

HOT DRINKS

ORIGIN COFFEE. A BLEND OF 50% BRAZILIAN & 50% COLOMBIAN. 4.00
Cappuccino / Latte / Flat White / Americano 3.50 / Espresso 3.50 / Macchiato

BIRCHALL LOOSE LEAF TEA. 3.75
English Breakfast / Earl Grey / Green Tea / Green Tea & Peach / Camomile Flowers / Triple Mint / Decaf

LIQUEUR COFFEE. 8.00

STARTERS

Pea, lettuce and sorrel soup 3.95

Grilled prawns with salad 4.95

MAINS

Cod and chips. 6.95

Crab linguine 6.95

Moules marinière 6.95

DESSERTS

Ice cream selection 4.00

Chocolate brownie 4.00