



ROCK OYSTER a single Dorset oyster, on ice. 3.55  
OYSTER ROCKEFELLER spinach, tarragon and cayenne pepper. 3.75.  
PAU BHAI red onion, coriander, green chilli chutney and poppadom. 3.95  
HALLOUMI SAGANAKI honey, black sesame seeds and oregano. 4.50  
COOMBESHEAD SOURDOUGH served with salted butter and kalamata olives. 4.50  
"We tend to bake our bread a bit dark, because that's where the flavour is. It's a fine line between caramelised and burnt." Ben Glazer - Head baker  
PADRON PEPPERS extra virgin olive oil and sea salt. 5.00

## STARTERS

GRILLED SARDINES with a tomato, garlic and thyme dressing. 6.95  
THAI FISH CAKES with carrot, shallots and a sweet and sour dipping sauce. 7.95  
FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons. Flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne. 9.95  
CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley. 9.95 / Main 18.95  
CUTTLEFISH RISOTTO black risotto, a recipe I found in Croatia, 'very black indeed'. 9.95  
MOULES MARINIÈRE classic French style mussels with shallots, butter, white wine and parsley. 9.95 / Main with chips 18.95  
OYSTER CHARENNAISE a seemingly odd combination - freshly opened oysters with hot, spicy sausages. The idea is that you eat an oyster, take a bite of the sausage, then a good gulp of cold wine like Muscadet. 12.95  
SALT AND PEPPER PRAWNS served with cucumber, watercress and a soy and sesame dressing. 12.95  
SMOKED SALMON with horseradish cream. 12.95  
SASHIMI OF LOCH DUART SALMON, SEABASS AND SCALLOP wasabi, pickled ginger, daikon, shiso leaves and soy dipping sauce. 17.95  
ROCK OYSTERS Dorset oysters served on ice with cabernet sauvignon shallot vinegar. 19.95  
BUTTERNUT SQUASH SOUP thyme and olive oil. 5.95  
COARSE PORK & HERB TERRINE toasted sourdough and beetroot chutney. 8.95

## MAINS

SALMON FISH CAKES with a watercress salad. 14.95  
FISH AND CHIPS battered Cornish cod from sustainable stocks served with thick cut chips, mushy peas and tartare sauce. 17.95  
GRILLED HAKE with spring onion mash and a soy butter sauce. 19.95  
COD with puy lentils and red wine sauce. 19.95  
SEAFOOD GRATIN cod, prawns and scallop in a white wine and cream sauce. Emmental and breadcrumb topping with caramelised apples. 19.95  
WHOLE STEAMED SEA BASS garlic and ginger and soy. 22.95  
SHELLFISH RAGOUT served with mussels, prawns, clams and crab in a rich sauce with linguine and fines herbes. 25.95  
INDONESIAN SEAFOOD CURRY with sea bass, cod and prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli. 26.95  
ROASTED TRONCON OF TURBOT served with hollandaise sauce. 39.95  
WHOLE DOVER SOLE meunière with noisette butter, dusted with flour and fried in an oval pan. 39.95  
THE "FRUITS DE MER" seafood in the French style, all left in the shell and served on ice with shallot vinegar. Half Cornish crab, oysters, prawns, mussels, cockles, clams and scallops. 45.00  
10oz RIBEYE STEAK "seasoned with my own pepper mix" from our Launceston butcher Philip Warren, with thin cut chips, lettuce, shallots and cabernet sauvignon vinegar. 29.95  
Add Bearnaise sauce 3.00  
CASHEW NUT CURRY lightly spiced Sri Lankan curry with coconut milk, served with basmati rice. 15.95  
BEETROOT HUMMUS with quinoa and roasted vegetables. 16.95

## SIDES

BUTTERED NEW POTATOES 2.95	GREEN BEAN AND COCONUT SALAD 4.00	BUTTERED GREEN BEANS 4.00	BRAISED RED CABBAGE 3.50
THIN CUT CHIPS 3.50	GARDEN SALAD with fines herbes. 3.50	BASMATI RICE 2.95	JANSSON'S TEMPTATION 4.95

## SET MENU

GRILLED SARDINES  
with a tomato, garlic and thyme dressing.  
CAULIFLOWER FRITTERS  
with cashew sauce.  
FISH AND SHELLFISH SOUP  
CUTTLEFISH RISOTTO  
COARSE PORK & HERB TERRINE  
toasted sourdough and beetroot chutney.  
SMOKED SALMON  
with horseradish cream.  
£2 supplement on the lunch menu

WHOLE STEAMED SEA BASS  
garlic, ginger and soy.  
GRILLED HAKE  
with spring onion mash and a soy butter sauce.

COD  
with puy lentils and red wine sauce.

BRAISED BEEF SHORT RIB  
with mashed potato.  
ROASTED DUCK LEG  
Braised red cabbage and sauteed potatoes

BEETROOT HUMMUS  
with quinoa and roasted vegetables.

CHRISTMAS PUDDING  
with brandy butter.

CHOCOLATE TART  
with mascarpone cream and almonds.

PANNA COTTA  
with pears poached in mulled wine.

VANILLA CRÈME BRULÉ  
with winter berry compote

A SELECTION OF CHEESE  
£2 supplement on the lunch menu

LUNCH - 2 COURSES 27.50 / 3 COURSES 30.50

DINNER (from 5pm) - 3 COURSES 34.95



## DESSERTS

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PANNA COTTA with pears poached in mulled wine. 6.95

VANILLA CRÈME BRÛLÉE with winter berry compote 6.95

STICKY TOFFEE PUDDING vanilla ice cream. 7.50

CHRISTMAS PUDDING with brandy butter. 7.50

CHOCOLATE TART with mascarpone cream and almonds. 7.95

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

A SELECTION OF CHEESES Croxton Manor Stilton, Cornish Kern, Brie Plaisir De Nangis with oat biscuits, St John's chutney. 9.95

### 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. Served with Grand Marnier, butterscotch sauce and Cornish clotted cream. 7.45

### WE'RE SUPPORTING FIRST BITE

We're donating 50p from every Winchester pudding sold to First Bite, a community-based food initiative aiming to fight food waste and promote healthy lifestyle practices. Thank you for your support.

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## DESSERT WINES

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MONBAZILLAC, DOMAINE DE GRANGE NEUVE  
FRANCE 2017 100ml 7.50 | 357ml Bottle 35.00

SAUTERNES-BARSAC, CYPRES DE CLIMENS  
FRANCE 2014 357ml Bottle 50.00

## DIGESTIFS

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BARON DE SIGOGNAC 10 YEARS 25ml 5.25

HENNESSY VS 25ml 5.95

HENNESSY XO 25ml 9.95

SOMMERSET APPLE BRANDY 25ml 5.75

AKASH-TAI SHIRAUUME UMESHU SAKE 70ml 5.25

PEDRO XIMENEZ. 70ml 6.50

PORT QUINTA DE LA ROSO, LBV, 2015 70ml 6.60

LUSTAU EAST INDIA 70ml 6.50

MADEIRA, LEACOCK'S, FULL RICH 70ml 7.00

## HOT DRINKS from 3.15

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

ORIGIN LOOSE LEAF TEA. English Breakfast / Earl Grey / Jade Green Tips / Triple Mint / Decaf

LIQUEUR COFFEE. Jamesons / Baileys / Amaretto Saliza / Cointreau / Tosolini Espresso 7.00

## LIQUEURS All measures 25ml unless stated

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GRAND MARNIER 3.75 | LIMONCELLO 4.25

COINTREAU 3.95 | AMARETTO SALIZA 3.95

CACHACA 4.00 | TEQUILA ANEJO 4.00

BAILEYS 50ml 5.00

## AFTER DINNER COCKTAILS

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CLARIDGE A fruity twist on a martini, Tarquin's Gin, Crème d'Abricot, vermouth and Cointreau. 9.50

ESPRESSO MARTINI Belvedere vodka, coffee liqueur and espresso. 10.50

CHOCOLATE MARTINI Belvedere vodka, Baileys, crème de cacao and a dusting of chocolate. 11.50

BRANDY ALEXANDER Hennessey VS, Briotte crème de cacao, cream and a little nutmeg. 10.50