



## APPETISERS

ROCK OYSTER a single Dorset oyster, on ice 3.95

KALAMATA OLIVES with sun-dried tomatoes and bay leaf 2.95

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

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

WEST COUNTRY MUSSELS with chilli, garlic, tomato and parsley 9.95 | 16.95 main

CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley 9.95 | 17.95 main

SALT AND PEPPER PRAWNS served with cucumber, watercress and a soy and sesame dressing 10.95

OYSTER SELECTION Dorset oysters served on ice with cabernet sauvignon shallot vinegar 19.95

SORREL, PEA AND LETTUCE SOUP pea shoots 6.95

## MAINS

FISH AND CHIPS battered Cornish cod from sustainable stocks served with thick cut chips, mushy peas and tartare sauce 17.95

SEAFOOD GRATIN cod, prawns and scallop in a white wine and cream sauce. Emmental and breadcrumb topping with caramelised apples 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

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

## SIDES

PILAU RICE 2.95

BUTTERED NEW POTATOES 3.95

THIN CUT CHIPS 3.50

GREEN BEAN AND COCONUT SALAD 4.50

TOMATO, SHALLOT AND BASIL SALAD 4.50



## DESSERTS

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PASSION FRUIT PAVLOVA whipped cream 6.95

STICKY TOFFEE PUDDING vanilla ice cream 7.50

CHOCOLATE PAVÉ vanilla ice cream, chocolate sauce, peanut crumb and crystallised peanuts 7.95

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

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

LATE HARVEST RIESLING ORGANIC, SERESIN  
ESTATE, NEW ZEALAND 2018 357ml Bottle 37.00

LATE HARVEST TOKAJI KATINKA, PATRICIUS,  
HUNGARY Bottle 41.00

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 / 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

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

BIRCHALL 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

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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

All measures 25ml unless stated

## AFTER DINNER COCKTAILS

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

APRICOT AMARETTO SOUR Amaretto, Crème  
d'Abricot, egg white and lemon 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