



ALFRED'S

BAR & RESTAURANT

A La Carte Menu

The Grange English Sparkling

Sparkling Wine (Alresford)

PER GLASS	11.50
PER BOTTLE	65.00

Pale straw in colour, with an intense nose of ripe orchard fruits and citrus peel, surrounded by notes of toasted and buttered patisserie.

Flower Pots Beer (Cheriton)

Pots Bitter- Bitter	6.00
Goodens Gold - Golden ale	6.00

*All bottles 500ml
Flower Pots are a brewery & Inn based in Cheriton, Hampshire.*

Try Local

We love to champion local produce as much as possible here at The Winchester Hotel & Spa and below are some of our fantastic suppliers.

Owton's Butchers deliver all of our meat, they are based just 8.5 miles away and have been farming there for 750 years.

Our trout comes from Chalkstream Foods in Romsey a mere 11 miles away.

Our sourdough is supplied by Hoxton Bakehouse, a Southampton based bakery that have shops throughout Hampshire. They also supply the amazing Danish pastries that we serve on the bar.

We use The Cold Pressed Oil Company rapeseed oil in our dressings which are a Hampshire based company.

We source our vegetables from Country Fare which are based in Bournemouth.

Jude's Ice Cream based just 5 miles away. All of our ice cream is plant based.

Dinner inclusive guests receive a £30 per person credit against their food order.

VG - Vegan | GF - Gluten Free
(*) - Can be made with alterations

If you require information regarding the presence of allergens in any of our food or drink, please ask a member of the team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Please note that we cannot guarantee that our fish & seafood dishes will not contain small bones.

STARTERS

LOCAL RUSTIC BREAD SELECTION (VG / GF*) Cold pressed Hampshire rapeseed oil & balsamic vinegar	7.00	MIXED MARINATED OLIVES (VG / GF)	4.00
MEZZE BOARD (VG / GF*) Local rustic bread selection, mixed marinated olives, hummus, plant feta	9.50	ANTI-PASTI BOARD (GF*) Local rustic bread selection, cured meats selection, mixed marinated olives, Hampshire rapeseed oil, balsamic vinegar	9.50
SALT & PEPPER SQUID Vietnamese dipping sauce, spring onion, coriander, burnt lime	8.50	CHORIZO CROQUETTES Truffle aioli, crispy onions & micro shoots	9.50
HAM HOCK TERRINE (GF*) Cider & burnt apple puree, wild rocket, toasted local sourdough	9.50	LOCAL CHALK-STREAM TROUT RILLETTE (GF) Black pepper & dill crème fraiche, pickled cucumber, baby English watercress	9.50
CHICKEN CAESAR SALAD (GF*) Gem lettuce, croutons, smoked bacon, classic dressing	8.50	CARAMELIZED RED ONION TART (VG) Plant feta whip, pickled fennel, chicory leaf, balsamic reduction, walnut crumb	8.00
ENGLISH WATERCRESS, PEA & WILD GARLIC SOUP (VG / GF*) Mint crème fraiche, local rustic bread	7.50		

MAINS

CORN-FED SUPREME OF CHICKEN Lemon, thyme & leek orzo pasta	19.95	LAMB RUMP (GF) New potato, cauliflower cheese puree, green beans, red currant jus	22.00
CONFIT DUCK LEG (GF) Chorizo, tomato & butterbean cassoulet	20.95	SLOW ROAST PORK BELLY (GF) Celeriac miso fondant, baby bok choy, cherry jus	21.95
BAKED COD (GF) Spring greens, thyme roasted potatoes, local sparkling wine beurre blanc	19.95	8oz OWTON'S RUMP STEAK (GF) Koffmann's chunky chips, grilled tomato, garlic roasted mushroom, rocket & a choice of peppercorn sauce, garlic butter, chimichurri	21.95
SPINACH & PLANT FETA GNOCCHI (VG/GF) Crispy sage, toasted pine nuts	18.50	8oz OWTON'S SIRLOIN STEAK (GF) Koffmann's chunky chips, grilled tomato, garlic roasted mushroom, rocket & a choice of peppercorn sauce, garlic butter, chimichurri	24.95
SPICED CAULIFLOWER STEAK (VG / GF*) Butterbean puree, crispy chickpeas & chimichurri	18.50		

CLASSICS

FISH AND CHIPS (GF) Local ale battered haddock, Koffmann's chunky chips, mushy peas, tartare sauce	18.95	THE ALFRED BEEF BURGER (GF*) Bacon, smoked cheese, our own burger sauce, onion ring, gem lettuce, tomato, brioche bun, Koffmann's Fries (Upgrade your fries to dirty £2.00)	19.50
OWTON'S PORK AND APPLE SAUSAGES Creamed potatoes, green beans, red wine, onion gravy	18.95	HUNTERS CHICKEN BURGER (GF*) Bacon, smoked cheese, BBQ sauce, onion ring, gem lettuce, tomato, brioche bun, Koffmann's Fries (Upgrade your fries to dirty £2.00)	19.50
PIE OF THE DAY (GF) Creamed mash potato, green beans, red wine gravy	19.50	PLANT BASED BURGER (VG / GF) Plant-based cheese, vegan mayo, onion ring, gem lettuce, tomato, burger bun, Koffmann's Fries	19.50
CHICKEN CAESAR SALAD (GF*) Gem lettuce, croutons, smoked bacon, classic dressing	17.95		

SIDES

KOFFMANN'S FRIES (VG / GF)	4.95	KOFFMANN'S CHUNKY CHIPS (VG / GF)	4.95
DIRTY FRIES WITH TRUFFLE AIOLI & PARMESAN (GF)	6.50	CREAMED POTATOES (VG / GF*)	4.95
ONION RINGS (VG / GF)	4.95	GREEN BEANS (VG / GF)	4.95
HOUSE SALAD (VG / GF)	4.95	SPRING GREENS & GARLIC BUTTER (VG/GF)	4.95

DESSERTS

CHOCOLATE BROWNIE (GF) Honeycomb, local Judes honeycomb ice cream, chocolate sauce	7.95	AFFOGATO (GF*) Espresso shot, Frangelico shot, local Judes vanilla bean ice cream, amaretti biscuits	7.95
STICKY TOFFEE PUDDING Toffee sauce, local Judes salted caramel ice cream	7.95	BANANA ICED PARFAIT Caramelised banana, toffee sauce, salted popcorn crumb	7.95
BURNT BASQUE CHEESECAKE Burnt orange, Cointreau gel	7.95	LOCAL JUDE'S ICE CREAM & SORBET SELECTION (3 SCOOPS) (VG / GF) Ice cream selection - Vanilla Bean, Strawberry, Chocolate, Salted Caramel, Mint Chocolate Chip, Honeycomb, and Coconut. Sorbet selection - Blood Orange, Lemon, Raspberry, and Mango	7.50
RHUBARB & CUSTARD CRÈME BRULÉE (GF) Vanilla bean shortbread	7.95		
GRANNY SMITH APPLE & RASPBERRY CRUMBLE TART (VG) Local Judes vanilla bean ice cream	7.95		