

## MOTHER'S DAY

THREE COURSES £60.00

### WHILST YOU CHOOSE

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| <b>TEMPURA VEGETABLES £5.50</b><br>In light batter with sweet chilli dip                      | <b>TEMPURA PRAWNS £3.00 EACH</b><br>In light batter with sweet chilli dip, <i>how many would you like?</i> |
| <b>BUTTERMILK CHICKEN POPCORN £6.50</b><br>In spiced flour and crispy fried                   | <b>COCKLE POPCORN £6.50</b><br>Coated in flour and crispy fried  |
| <b>ARTISAN BREAD FOR 2 PEOPLE £5.00</b><br>With butter  | <b>ARTISAN BREAD &amp; DIPS £9.00</b><br>With tzatziki, aioli, and hummus                                  |
| <b>OYSTERS HOT OR COLD £3.95 EACH</b><br>Served 'au naturel' or fried in light tempura batter |  |

### STARTERS

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| <b>ALEX'S TWICE BAKED CHEESE SOUFFLÉ</b><br>Rich, creamy soufflé with a glazed 'Old Winchester' crust<br><i>Add chunks of smoked haddock £2.95 supplement</i> | <b>SCALLOP &amp; PRAWN SATAY SUPPLEMENT £2.95</b><br>Seared scallops, sesame prawn toast, chunky peanut salad, spiced satay sauce and fresh torn coriander |
| <b>HAM HOCK TERRINE</b><br>Ham hock stripped off the bone, bound and pressed, piccalilli, watercress and toasted sourdough                                    | <b>SALMON TERRINE</b><br>Layers of smoked salmon and dill butter, beetroot, horseradish mousse and green apple   |
| <b>MUSHROOM &amp; TRUFFLE SOUP</b><br>Mushrooms and truffle, topped with aged Parmesan  | <b>CLASSIC MOULES MARINIÈRE</b><br>Cooked in white wine and finished with parsley  |

### MAINS

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| <b>SAFFRON, LEEK &amp; TOMATO RISOTTO</b><br>Saffron spiced risotto with tender leeks, sun-blushed tomatoes and Parmesan | <b>TRIO OF PORK</b><br>Slow-cooked pork belly, pork fillet, black pudding, cider and thyme sauce |
| <b>DEX FISH &amp; CHIPS</b><br>Crushed peas, thick cut chips and tartare sauce   | <b>JUST LANDED</b><br>See our <i>Just Landed</i> menu for our daily specials                     |

### TRADITIONAL SUNDAY ROAST

ALL SERVED WITH TRADITIONAL GARNISH AND YORKSHIRE PUDDING

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| <b>ROAST AGED RUMP OF BEEF</b><br>Overnight roasted rump of beef                     | <b>ROAST LAMB</b><br>Boned and rolled lamb with rosemary and red wine sauce          |
| <b>CHICKEN</b><br>Brined and roasted chicken, served with apricot and prune stuffing | <b>NUT ROAST</b><br>Apricot, onion, lentil and mixed nut roast with vegetarian gravy |

### SIDES

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| <b>YORKSHIRE PUDDING £1.00</b>  | <b>ROASTED VEGETABLES £3.50</b>              |
| <b>CAULIFLOWER CHEESE £4.95</b> | <b>STEAMED BROCCOLI £3.50</b>                |
| <b>ROASTED POTATOES £3.50</b>   | <b>SKINNY FRIES OR THICK CUT CHIPS £5.00</b> |

### DESSERTS

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| <b>STICKY TOFFEE PUDDING</b><br>Served with toffee sauce, salted caramel ice cream                               | <b>CHOCOLATE TART</b><br>Chocolate and salted caramel tart, cassis sorbet and fresh berries |
| <b>BAKED BLUEBERRY CHEESECAKE</b><br>Blueberry compote   | <b>MANDARIN &amp; PASSION FRUIT ROULADE</b><br>With passion fruit sorbet                    |
| <b>SELECTION OF ICE CREAMS &amp; SORBETS</b><br>Choose three scoops from our selection of ice creams and sorbets | <b>CHEF'S SELECTION OF CHEESES</b><br>Served with chutney and crackers                      |

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# UPPER DECK

• BAR & RESTAURANT •