

Daily from midday

APERITIF

Whilst You Choose

Glass of Champagne	£10	Glass of Prosecco	£8
Kir Royale	£12	Aperol Spritz	£12
Passion Fruit Bellini	£11	Caipirinha	£12

BREADS & BITES

Whilst You Wait

Oysters cold 'au naturel' or hot in tempura batter	ea £3.00
Tempura Prawns in light batter with chilli dip	ea £2.00
Tempura Vegetables in light tempura batter & chilli dip	£5.00
Spiced White Bait & sriracha mayo	£4.50
Buttermilk Chicken Popcorn	£5.00
Spiced Nuts & Wasabi Peas	£3.50
Olives in chilli oil with herbs & garlic	£3.50
Bread Board with West Country salted butter	£2.50
Sourdough Bread & Dips to share with hummus, tzatziki & aioli	£6.50

SALAD BAR

Your choice of starter or main course size

Crispy Fried Vegetable & Seafood	£12.00/£19.50
---------------------------------------------	---------------

With green beans, new potatoes, tomato, black olives & basil

Vegan Superfood	£9.95/£15.50
------------------------	--------------

With quinoa, avocado, baby spinach & charred broccoli

Tomato, Mozzarella & Avocado	£8.50/£14.50
-----------------------------------------	--------------

With red onion, basil & balsamic drizzle

Smoked Chicken & Anchovy Caesar	£9.00/£15.50
--------------------------------------------	--------------

Baby gem, croutons, bacon, egg, Parmesan, Caesar dressing

Chilli Thai Beef & Cashew	£8.50/£14.50
--------------------------------------	--------------

Rocket, onion, pepper, cucumber, cherry tomatoes, cashews, sesame, carrot, mouli, basil, coriander, mint & Asian dressing

SANDWICHES

Your choice of white, soft brown bloomer or gluten free bread

Cheese & Pickle with crisps	£7.50
Egg Mayonnaise & Cress with crisps	£7.50
Ham & Mustard with crisps	£7.50
Crab Mayonnaise with crisps	£11.50
Smoked Salmon & Cream Cheese Bagel with fries	£8.95
Harbour Chicken Club Sandwich with fries	£10.00

BUNS

Served in a brioche bun with fries

Avocado & Deep-Fried Halloumi	£9.50
------------------------------------------	-------

Steak Burger with cheese, slab bacon & relish	£14.95
------------------------------------------------------	--------

SIDE DISHES

Fat Chips or Skinny Fries	£3.75
Posh Fries with Parmesan & Truffle	£4.50
Gratin Dauphinois	£3.75
New Potatoes	£3.75
Creamy or Cheesy Mash	£3.75
Broccoli	£3.75
Wilted Spinach	£3.75
Mushrooms	£4.00
Harbour Mixed House Salad	£4.00
Truffle Mac & Cheese	£4.50

UPPER DECK

• BAR & RESTAURANT •

STARTERS

Pork & Prawns	£10.50	Crab & Prawn Risotto	£9.50
--------------------------	--------	---------------------------------	-------

Slow cooked pork belly with sweet & sour prawns served with crispy noodles & a vegetable stir fry

Arborio rice risotto with shellfish stock, crab & Atlantic prawns served with King prawn, rocket & parmesan

Twice Baked Cheese Soufflé	£8.95	Harbour Prawn Cocktail	£9.50
-----------------------------------	-------	-------------------------------	-------

Rich creamy soufflé with a glazed 'Old Winchester' crust

Atlantic pink prawns in a spiced dressing served with crunchy, lettuce, avocado & cucumber

'Scallops for Breakfast'	£12.50	New Forest Game Terrine	£8.50
---------------------------------	--------	--------------------------------	-------

Seared scallops on a savoury waffle with bacon jam

Served on toasted brioche with pickled forest mushroom salad

Grilled Tiger Prawn & Garlic Butter	ea £2.00	Simple Grilled Scallop in Garlic Butter	ea £3.75
------------------------------------------------	----------	------------------------------------------------	----------

How many would you like?

How many would you like?

MAINS

Harbour Fish & Chips	£16.50	Harbour 'Tandoori Masala Style' Curry	£18.50
---------------------------------	--------	----------------------------------------------	--------

With chunky chips, smashed peas & tartare sauce

Marinated in spiced yoghurt with red lentil dahl, crunchy salad & all the toys

Choose from chicken, fish or vegetarian

Salmon & Ginger	£19.50	Citrus Calves Liver	£19.95
----------------------------	--------	----------------------------	--------

Fillet of salmon spiked with stem ginger & chilli served on sesame fried cabbage with a ginger butter sauce

Seared calves liver served pink with champ potatoes, spinach & a tangy citrus sauce

Chicken & Wild Mushroom	£19.50	Caramelised Breast of Duck	£21.95
------------------------------------	--------	-----------------------------------	--------

Breast of chicken with forest mushrooms, rosemary & creamy tagliatelle

Served with duck leg shepherd's pie & a port sauce

FROM THE GRILL PLANCHA

Served with a simple garnish

Chicken Breast	£14	Sauces	ea £2.50
Ribeye	10oz £29	Three Peppercorn Sauce	
Prime Fillet	7oz £30	Red Wine & Rosemary Sauce	
		Béarnaise	

Steak Burger	£14.95	Surf 'n Turf or Surf 'n Surf	ea £2.00
---------------------	--------	-------------------------------------	----------

In a bun with cheese, slab bacon, relish & fries

Grilled Tiger Prawn & Garlic Butter

Fish		Simple Grilled Scallop & Garlic Butter	ea £3.75
-------------	--	---------------------------------------------------	----------

Please ask about our fresh catch at market prices

If you are concerned about any food allergies, intolerances or dietary requirements, please ask a member of the team, who will be delighted to assist. All prices are inclusive of VAT. A discretionary 10% gratuity is added to the bill & divided between all staff, independently from the business.

DESSERT

For a decadent finale add a dessert wine or try one of our dessert cocktails

Affogato	£5.50
-----------------	-------

A scoop of vanilla or coffee ice cream with a shot of hot espresso

Add 25ml of your favourite liqueur: Amaretto, Baileys, Frangelico, Kahlúa

£2.00

Blackberry & Apple Crumble Cheesecake	£7.50
--------------------------------------------------	-------

Baked blackberry & apple cheesecake, blackberry glaze & crumble

Trio of Banana	£7.50
-----------------------	-------

Banana tarte tatin with banana parfait & sticky toffee pudding

Cherry Jam Roly Poly Pudding	£7.95
-------------------------------------	-------

Served with custard

Thyme Roasted Plums with Buttermilk Panna Cotta	£7.95
--------------------------------------------------------	-------

Served with a ginger brandy snap

Dark Chocolate Fondant	£8.50
-------------------------------	-------

Warm soft centred chocolate with salted caramel ice cream

Coupes & Ices	£7.50
--------------------------	-------

Choose from Chocolate Fudge Sundae

Knickerbocker Glory

Or simply three scoops from our selection of ice cream & sorbets

DESSERT WINE

Late Harvest Sauvignon Blanc Concha y Toro, Chile 2016	75ml £6
Mira La Mar Moscatel Jerez de la Frontera, Cádiz, Spain	£7
Late Harvest Tokaj Patricius, Tokaj-Hegyalja, Hungary 2017	£8

DESSERT COCKTAILS

Espresso Martini	£12
Tiramisu Martini	£12
Maverick 'Pornstar' Martini	£12
Lemon Meringue	£12
Upper Deck Apple Pie	£12

FLIGHT OF PORTS £20 for all three 75ml

Quinta do Crasto LBV Douro, Portugal 2015	£6
Warre's Otima 10 year old Tawny Port Douro, Portugal	£8
Quinta do Crasto Vintage Douro, Portugal 2015	£12

LOCAL CHEESES

Sourced locally & priced at £2.50 each or five for £10; Why not add a glass of port?

Isle of Wight Blue ^v <i>Isle of Wight Cheese Co.</i>	Soft, creamy blue cheese, handmade with pasteurised Guernsey cow's milk with bags of character & flavour.
---------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------

Rosary Goats Cheese ^v <i>Based in Landford, New Forest</i>	Absolutely delicious, young, soft & creamy cheese with mousse-like texture made with local pasteurised goats milk.
---------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------

Stoney Cross ^v <i>Lyburn Cheeses, New Forest</i>	A mould ripened cheese, similar to a <i>Tomme de Savoie</i> , creamy in texture with sweet flavours & earthy finish.
-----------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------

Francis ^v <i>Lyburn Cheeses, New Forest</i>	<i>Stoney Cross</i> washed in traditional French culture & matured to produce a supple, richly flavoured, wonderfully pungent, strong cheese with softness around the rind.
------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------

Tunworth <i>Hampshire Cheeses, Herriard</i>	Handmade from cow's milk. A rich, soft 'English Camembert' with thin, wrinkled rind & nutty, sweet flavours.
-------------------------------------------------------	--------------------------------------------------------------------------------------------------------------

COCKTAIL BAR

Bramble This fun gin cocktail has Bombay, blackberries, Crème de Mure & sours	£12
Caipirinha Brazil's national cocktail packs a punch with Cachaça rum, sugar & lime	£12
Cosmopolitan Classical with Grey Goose Citron, Cointreau & cranberry juice	£12
Daiquiri A classic in its purest form with Bacardi Superior & sours or add strawberries	£12
Grapefruit Margarita Tequila Blanco, hibiscus sugar, Cointreau & grapefruit juice	£12
Harbour Sunset Amaretto, Finlandia vodka, orange juice topped with fizz	£12
Mojito Popular Cuban cocktail of Bacardi, sugar, lime juice, mint & soda	£12
MosCow Mule Using our local Black Cow vodka, lime juice & ginger beer	£12
Rum Punch Bacardi 8yo, orange Curacao, cherry brandy, orange & pineapple	£12
Old Fashioned Muddled sugar, bitters & Woodford Reserve Bourbon with citrus twist	£13
Dark & Stormy Double Bacardi Fuego with ginger beer & lashings of lime juice	£13
Pear & Grapefruit Martini Grey Goose La Poire, elderflower & grapefruit juice	£12
Strawberry Mofini A strawberry Daiquiri with Black Cow vodka & strawberries	£12
Upper Deck MF Bombay, Bacardi, Blue Curacao & Koko Kanu	£12
Vodka Martini Shaken or stirred, twist or olive, dirty or dry, rocks or straight up	£12

WHITE WINE BY THE GLASS

	175 ml	250 ml	Bottle
Viognier Puertas Antiguas, Valle Central 2018	£7	£8	£24
Chardonnay Vieilles Vignes Les Mougeottes 2018	£7	£9	£26
Picpoul de Pinet Sel et de Sable, Languedoc 2018	£9	£11	£30
Sauvignon Blanc Marlborough NZ 2018	£9	£11	£33
Chenin Blanc Old Vine Reserve, Ken Forrester 2017	£9	£12	£35

JUST WHITE

	Bottle
Eva Chardonnay El Zafiro, Vinaoliva, Extremadura, Spain 2017	£25
Colombard La Lande, Languedoc, France 2018	£25
Pedro Ximénez Elki, Viña Falemia, Elqui Valley, Chile 2018	£27
Pinot Grigio Via Nova, Veneto, Italy 2018	£27
Sauvignon/Sémillon Ch Billot, Château des Eyssards, Bergerac 2018	£28
Muscadet Sur Lie Clos de la Fine, Loire Valley, France 2018	£31
P G R Yealands Estate Awatere Valley, Marlborough, NZ 2018	£31
Soave Bertani, Veneto, Italy 2017	£33
Chardonnay Bon Vallon, De Wetshof, Robertson, SA 2018	£33
Gavi di Gavi Nicola Bergaglio, Piedmont, Italy 2018	£36
Bacchus Chapel Down, Kent, England 2018	£36
Riesling Trimbach, Alsace, France 2017	£37
Albariño Bodegas Condes de Albarei, Rias Baixas, Galicia, Spain 2017	£37
Chablis Bieville, France 2018	£38
Chardonnay Cannonball, Sonoma County, California 2017	£39
Viognier Wairau River, Marlborough, New Zealand 2018	£40
Chardonnay Thelema Mountain Vineyards, Stellenbosch, S Africa 2017	£40

CULT & CLASSIC WHITES

	Bottle
Sancerre Domaine du Nozay 2018	£46
The FMC Ken Forrester, Stellenbosch, South Africa 2018	£65
Pouilly Fumé de Ladoucette, Loire Valley, France 2018	£70
Riesling Cuvée Frédéric Emile Trimbach, Alsace, France 2007	£75
Chassagne-Montrachet Bachelet-Ramonet, Cote d'Or 2018	£80
Meursault Domaine Jean-Michel Gaunoux, Burgundy, France 2016	£80
Puligny-Montrachet Domaine Carillon, Burgundy, France 2017	£90

COCKTAIL & WINE MENU

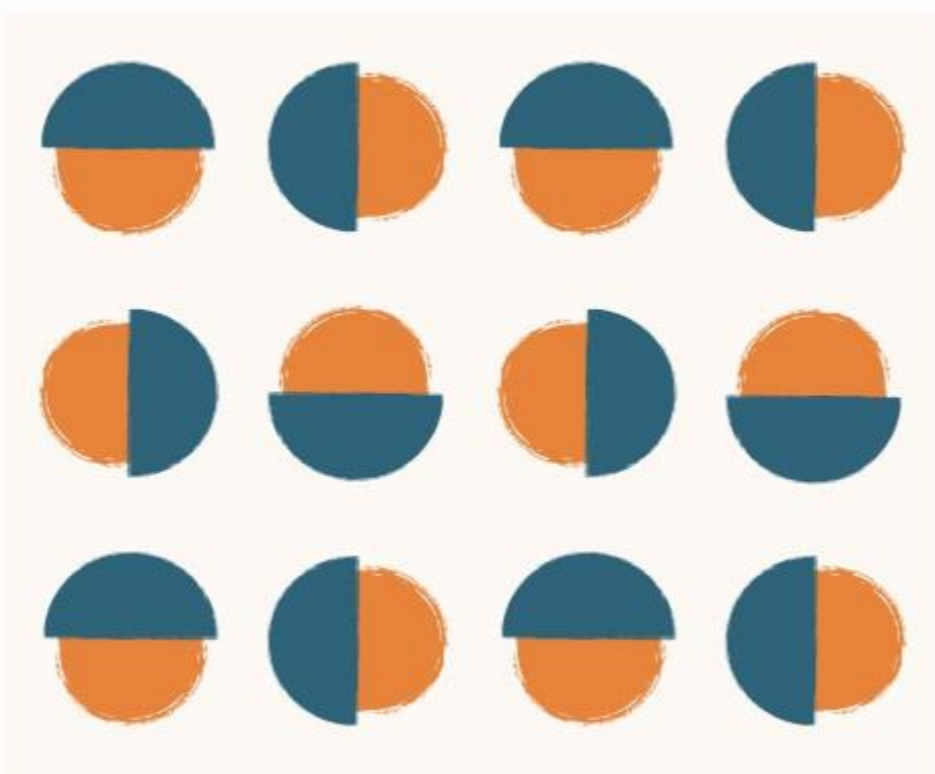
CHAMPAGNE BAR

	125 ml	Bottle
Champagne Veuve Pasquier by Lanson, Brut NV	£10	£59
Champagne Lombard Premier Cru, Brut Rosé NV	£12	£65
Champagne Laurent Perrier Rosé NV		£90
Champagne Louis Roederer Brut Premier NV		£80
Champagne Lanson Pere et Fils Brut		£80

Prosecco Extra Dry La Pieve Pergolo, Veneto Italy	£8	£39
Chapel Down Three Graces Vintage, Kent 2015	£9	£53
Chapel Down Brut NV, Kent, England		£48

SPARKLING COCKTAILS

Aperol Spritz Italian favourite of Aperol & soda topped with fizz	£12
Chambord Royale Raspberry Chambord topped up with Champagne	£12
Passion Fruit Bellini Refreshing passion fruit puree topped off with fizz	£11
Elderflower Bellini Fresh, light & easy to drink. St Germain Elderflower liqueur & fizz	£11
Harbour Spritz Bombay, Aperol, elderflower, grapefruit & lemon juice with fizz	£12
Kir Royale Celebrate with blackcurrant crème de cassis with Champagne	£12
Lavalicious Muddle strawberries, raspberries, vanilla & vodka with fizz	£12
Upper Deck 75 French 75 with Hendricks, cucumber, lemon juice & Champagne	£12



ROSÉ WINE & SPRITZERS

	175ml	250 ml	Bottle
Pinot Grigio Rosé 'Ramato' Il Barco Veneto 2018	£7	£9	£25
La Source Gabriel Côtes de Provence 2018	£9	£12	£35
Whispering Angel Château d'Esclans, Côtes de Provence, France 2018			£50
Sancerre Rosé Domaine David Sautereau, Les Epsailles, Sancerre Loire 2017			£45
Nelson Estate Rosé Paarl, South Africa 2018			£30
Rosé Wine Spritzer With your choice of soda or lemonade		£8	
White Wine Spritzer Your choice of soda or lemonade		£8	

Please note that wines, vintages & %abv are subject to change according to availability. Wine by the glass can also be served in 125ml measures.

GIN BAR

Ultimate G&T	£12
Double Bombay Sapphire in a balloon glass with juniper berries, lime juice & Fever Tree Indian tonic	
Citrus & Floral G&T	£13
Double Hendrick's infused with cucumber & rose petal with slice of cucumber & Fever Tree light tonic	
Pink Sweet & Fruity G&T	£13
Double shot of BH1 strawberry pink gin with strawberries & raspberries, lime juice & Fever Tree light	
Mediterranean G&T	£13
Double Gin Mare for an herbaceous taste of the Med, rosemary, olive & Fever Tree Mediterranean	
Savoury & Aromatic G&T	£14
Double Monkey 47 with its complexity of 47 botanicals, orange slice & Fever Tree Mediterranean	
Sapphire Lady	£12
Bombay Sapphire with Cointreau, citrus sours, sugar & blue Curacao	
Jimi	£13
Fantastic & fresh with Hendricks, cucumber, mint, elderflower & pineapple juice	
<p>Aviation, BH1, Bombay Sapphire, Conker, Gin Mare, Hendricks, Monkey 47, Ophir, Plymouth, Salcombe, Sipsmith, Star of Bombay, Tanqueray, Tanqueray No10, Whitley Neil</p> <p>Fever Tree Naturally Light Premium Tonics have been crafted to enhance the taste of gin: Indian Tonic, Refreshingly Light, Mediterranean, Elderflower, Lemonade & Ginger Beer</p>	

RED WINE BY THE GLASS

	175 ml	250 ml	Bottle
Carignan Vieilles Vignes Les Archères France 2018	£7	£8	£24
Merlot Viña Pinto, Valle Central, Chile 2017	£7	£9	£26
Rioja Garnacha Azabache, Rioja, Spain 2017	£9	£11	£30
Le Triporteur Vin de pays de Vaucluse 2016	£9	£11	£33
Malbec Avanti, Bodegas Borbore, San Juan 2018	£9	£12	£35

JUST RED

	Bottle
Tempranillo/Shiraz El Zafiro, Vinaoliva, Extremadura, Spain 2017	£25
Petit Ballon Rouge Celliers Jean d'Alibert, Pays d'Oc France 2017	£25
Primitivo Boheme, Salento, Puglia, Italy 2018	£25
Il Baroccio Rosso Cecilia Beretta, Terre Siciliane, Italy 2018	£25
Carménère Casa Felipe, Valle Central, Chile 2018	£25
Cabernet Sauvignon Domaine de Saissac, Languedoc 2017	£27
Pinot Noir Sanziana, Recas Cramele, Romania 2017	£28
Shiraz/Grenache Renegade, Ken Forrester, Stellenbosch, SA 2014	£31
Chianti Colli Senesi DOCG, Casale Falchini, Tuscany, Italy 2019	£32
Mountain Red Thelema, Stellenbosch, SA 2015	£33
Douro Quinta do Crasto, Gouvinhas, Portugal 2017	£35
Zinfandel Bogle Vineyards, California, USA 2016	£37
Fleurie Grand Pré, Domaine Lathuilière Gravallon, Beaujolais, Burgundy 2018	£37
Pinot Noir Turning Heads, Marlborough, New Zealand 2016	£38
Château Lucas Lussac Saint Émilion, Bordeaux, France 2014	£40
Lourens River Valley Morgenster Estate, Stellenbosch S Africa 2008	£50

CULT & CLASSIC REDS

	Bottle
Rioja Reserva Bodegas Zugober 'Belezos', Rioja, Spain 2013	£48
Cabernet Sauvignon Thelema Mountain Vineyards, Stellenbosch SA 2015	£50
Château Tour de Luchey Bordeaux AC, France 2016	£55
Pinot Noir Mt Difficulty Estate, Bannockburn, Central Otago, NZ 2015	£60
Chateau Musar Gaston Hochar, Bekaa Valley, Lebanon 2010	£65
Château Batailley Grand Cru Classé, Pauillac, Bordeaux 2011	£110