

## SUNDAY LUNCH

### SAMPLE MENU

Two-Courses £29.50 • Three Courses £35.00

### WHILST YOU CHOOSE

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| <b>DEX BITES</b> £6.50 EACH<br>Chef's selection of nibbles                             | <b>TEMPURA PRAWNS</b> GF £3.00 EACH<br>In light batter with sweet chilli dip         |
| <b>SPICED TEMPURA VEGETABLES</b> VG, GF £5.50<br>In light batter with sweet chilli dip | <b>OYSTERS</b> GF £3.50 EACH<br>Served 'au naturel' or fried in light tempura batter |
| <b>SOURDOUGH BREAD DIPS</b> V £8.00<br>Smoked mackerel pâté, aioli and hummus          | <b>BUTTERMILK CHICKEN POPCORN</b> GF £6.50<br>Spiced flour and crisply fried         |
| <b>ARTISAN BREAD</b> V £4.00<br>Salted butter  | <b>OLIVES</b> GF £4.00<br>Chilli oil with herbs and garlic                           |

### STARTERS

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| <b>ROASTED TOMATO SOUP</b> VG, GF<br>Basil pesto   | <b>CAZON EN ADOBO</b><br>Garlic mayo   |
| <b>HERITAGE TOMATO SALAD</b> GF<br>Basil mayo, mozzarella and olive tapenade   | <b>SMOKED CHICKEN &amp; HALLOUMI SALAD</b><br>Gem lettuce, tomato and radish |
| <b>ALEX'S TWICE BAKED CHEESE SOUFFLÉ</b> V, GF<br>Rich creamy soufflé with a glazed 'Old Winchester' crust<br><i>Add smoked haddock - £2.50 supplement</i> | <b>HAM HOCK TERRINE</b><br>Piccalilli dressing and toasted sourdough         |

### TRADITIONAL SUNDAY ROASTS

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| <b>ROAST AGED RUMP OF BEEF</b><br>Yorkshire pudding and all the trimmings | <b>ROAST PORK LOIN</b><br>Black pudding and all the trimmings   |
| <b>ROAST CHICKEN BREAST</b><br>Stuffing and all the trimmings             | <b>NUT ROAST</b> VG<br>Traditional garnish and vegetarian gravy |

### MAINS

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| <b>FILLET OF SEA BREAM</b><br>Crushed potatoes, asparagus and chimichurri sauce | <b>HAKE &amp; CRAB</b><br>Creamy mash, crushed peas and butter sauce |
| <b>MISO GLAZED SALMON</b><br>Coconut rice and pak choi                          | <b>SEARED CALVES LIVER</b><br>Soft mash, greens and red wine sauce   |
| <b>DEX FISH &amp; CHIPS</b><br>Crushed peas, thick cut chips, tartare sauce     |  |

### JUST LANDED

#### SIMPLY GRILLED WITH NEW POTATOES AND GREENS

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| <b>SKATE WING</b><br>Lemon and parsley sauce beurre noisette sauce | <b>BREAM FILLET</b><br>Caper beurre noisette sauce         |
| <b>SEA BASS FILLET</b><br>Chilli, ginger and garlic                | <b>WHOLE PLAICE</b><br>Lemon, thyme and beurre blanc sauce |

### DESSERTS

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| <b>STICKY TOFFEE PUDDING</b> V, GF<br>Toffee sauce, salted caramel ice cream        | <b>TROPICAL PANNA COTTA</b><br>Tropical salsa and mango sorbet   |
| <b>SUMMER BERRY ETON MESS</b><br>Vanilla ice cream                                  | <b>HAZELNUT MOCHACCINO CHEESECAKE</b><br>Chocolate sauce   |
| <b>CHEESE SELECTION</b> V<br>Chef's selection of cheeses, with chutney and crackers | <b>SELECTION OF ICE CREAMS</b> V, GF & <b>SORBETS</b> VG, GF<br>Choose three scoops from our selection of ice creams and sorbets |

V VEGETARIAN   VG VEGAN   GF GLUTEN-FREE

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# UPPER DECK

• BAR & RESTAURANT •