
UPPER DECK

• BAR & RESTAURANT •

SET LUNCH

Available Monday to Saturday

Two Courses £19.50 • Three Courses £25.00

Vegetarian and vegan options also available

STARTERS

CHICKEN NOODLE SOUP

Warm comforting soup of chicken broth, shredded chicken, oyster mushrooms, coconut and baby corn

SMOKED HADDOCK & LEEK TART

Creamy leek and smoked haddock tart topped with a soft poached hen's egg and hollandaise sauce

WOK-FRIED BEEF, CHILLI & GINGER

Thin strips of beef, stir-fried with Asian vegetables, chilli and ginger, with toasted cashews and coriander

ALEX'S TWICE BAKED CHEESE SOUFFLÉ

Rich and creamy soufflé with a glazed Old Winchester crust

MAINS

CHICKEN PARMIGIANA

Chicken breast coated in breadcrumbs and crisply fried, topped with tomato sauce, basil, mozzarella and Parmesan, served with spaghetti marinara

SEA BASS

Sea bass fillet, Sri Lankan curry, fragrant rice, toasted coconut, chilli and lime

PASTA VERDE

Farfalle pasta with green pesto, spinach, ricotta and toasted pistachio nuts

DEX FISH & CHIPS

Crushed peas, thick cut chips and tartare sauce

TO FINISH

STICKY TOFFEE PUDDING

Warm date pudding, toffee sauce and Dorset clotted cream

DEX CUSTARD TART

With poached mulled fruits

JAM ROLY POLY

Suet sponge roll with strawberry jam and custard

SELECTION OF THREE CHEESES

Selections of cheeses served with crackers and chutney

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

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