

SPRING SET LUNCH

Available Monday to Saturday from 12pm to 2.15pm
Two Courses £24.50 • Three Courses £29.50

STARTERS

MACKEREL

Grilled mackerel fillet on toasted sourdough, tomato gremolata, fresh herbs and lemon

SALT & PEPPER SQUID

Squid fried crisp in salt and pepper flour, Thai basil, ginger and garlic salad

CHICKEN BACON & WAFFLE

Smoothie chicken liver parfait on a Belgian waffle, blackcurrant, crispy bacon, hazelnut and watercress

ALEX'S TWICE BAKED CHEESE SOUFFLÉ (£2.50 SUPPLEMENT)

Rich, creamy soufflé with a glazed Old Winchester crust

MAINS

STUFFED PLAICE FILLET

Plaice fully stuffed with salmon mousse and asparagus, butter crushed potatoes, wilted spinach, lobster sauce and asparagus oil

MINUTE STEAK "FRITES" (£2.50 SUPPLEMENT)

Minute steak cooked to your liking, served with fries and salad

MAKE IT SURF & TURF £5.00

CRISPY BUBBLE & SQUEAK

Classic vegetable bubble topped with spinach, poached hen's egg and mustard sauce

DEX FISH & CHIPS

Crushed peas, thick cut chips and tartare sauce

TO FINISH

LEMON MERINGUE CHEESECAKE

Baked lemon cheesecake, lemon curd, crisp meringue, fresh raspberries and lemon sorbet

STRAWBERRIES & CREAM

New season strawberries in wild honey, finished with ricotta and fresh torn basil

OOPS! I DROPPED MY ICE CREAM

Cornetto stuffed with salted caramel parfait, served on edible sand, fruit coulis, whipped cream and chocolate truffles

SELECTION OF THREE CHEESES (£2.50 SUPPLEMENT)

Chef's selection 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.

UPPER DECK

• BAR & RESTAURANT •