

MOTHER'S DAY

Two Courses £50.00 • Three Courses £60.00

WHILST YOU CHOOSE

SIMPLE GRILLED SCALLOP IN GARLIC BUTTER £5.50 EACH
Scallops in the half shell with garlic butter

TEMPURA PRAWNS £3.00 EACH
In light batter with sweet chilli dip, *how many would you like?*

TRUFFLE ARANCINI £6.50
Mushroom and truffle arancini tossed in aged Parmesan

OYSTERS HOT OR COLD £5.00 EACH
Served 'au natural' or fried in light tempura butter

SIMPLE GRILLED PRAWN IN GARLIC BUTTER £4.00 EACH
King prawns cooked in garlic butter

TEMPURA VEGETABLES £5.50
In light batter with sweet chilli dip

WHITEBAIT £6.50
Crispy whitebait fried in seasoned flour with sriracha mayonnaise

ARTISAN BREAD (FOR TWO PEOPLE) £6.00 • ADD DIPS £3.00
Mackerel pâté, Sriracha mayonnaise and hummus

STARTERS

ALEX'S TWICE BAKED CHEESE SOUFFLÉ
Rich creamy soufflé with a glazed Old Winchester crust

HAM, EGG & CHIPS
Shredded ham hock, apple, truffle, poached hen's egg, salt and vinegar fries

SMOKED HADDOCK & LEEKS
Creamy leeks and smoked haddock tart, frisée and tomato salad

MOULES MARINIÈRE
Classic mussels gently cooked in white wine and finished with parsley

PRAWN & CRAYFISH COCKTAIL
Layers of baby gem lettuce, pink prawns and crayfish, Marie Rose sauce, topped with caviar and avocado purée, toasted baguette

CARROT, COCONUT & CORIANDER
Spiced carrot soup, topped with toasted coconut and fresh coriander

TRADITIONAL SUNDAY ROAST

All served with Yorkshire pudding and traditional garnish

TOPSIDE OF BEEF
Roasted overnight

TRIO OF PORK
Pork belly, black pudding and pork tenderloin

CHICKEN
Served with apricot and prune stuffing

NUT ROAST
Apricot, onion, lentil and mixed nut roast with vegetarian gravy

MAINS

SALMON, CHAMPAGNE & CAVIAR
Baked salmon fillet on a bed of crushed potatoes, with wilted spinach and a Champagne sauce, topped with caviar

DEX FISH & CHIPS
Crushed peas, thick cut chips and tartare sauce

MUSHROOMS RISOTTO
Arborio rice cooked in white wine, with mixed mushrooms and shaved Parmesan

LOBSTER LINGUINE
Lobster chunks cooked in a creamed lobster bisque sauce

SIMPLY GRILLED

SEA BREAM FILLETS
Simply grilled

SEA BASS FILLETS
Grilled with chilli, ginger and garlic

WHOLE PLAICE
Simply grilled

MINUTE STEAK SURF & TURF
Garlic butter prawns, grilled scallops, Dex Mixed Salad and fries
£2.50 supplement

10OZ SIRLOIN OR 7OZ FILLET SURF & TURF
Garlic butter prawns, grilled scallops, skinny fries and Dex Mixed Salad
£25.00/£35.00 supplement

CHOICE OF SAUCE
Béarnaise • Red wine Jus • Peppercorn • Beurre Blanc • Caper Beurre Noisette

SIDES

YORKSHIRE PUDDING £1.00

CAULIFLOWER CHEESE £4.95

ROAST VEGETABLES £3.50

ROAST POTATOES £3.50

SEASONAL GREENS £5.00

STEAMED BROCCOLI £3.50

SKINNY FRIES OR THICK CUT CHIPS £5.00

NEW POTATOES £5.00

DESSERTS

LEMON MERINGUE CHEESECAKE
Baked lemon cheesecake, lemon curd, crispy meringue and fresh berries

CHOCOLATE & SALTED CARAMEL TART
Cassis sorbet and fresh berries

ICE CREAMS & SORBETS
Choose three scoops from our selection of ice creams and sorbets

WARM STICKY TOFFEE PUDDING
Salted caramel ice cream

RHUBARB & GINGER COUPÉ
Poached rhubarb, ginger crunch, elderflower jelly, whipped cream and stem ginger ice cream

CHEF'S SELECTION OF CHEESES
Served with chutney and crackers

UPPER DECK

• BAR & RESTAURANT •