



THE KITCHEN



Breads From Our Bakery

Olive & rosemary focaccia	£6	Flatbread, Greek yogurt, pomegranate, mint, sumac	£5	The Kitchen sourdough	£5
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Locally Sourced and Light

Salt & vinegar pork scratchings	£4	Grilled tiger prawns	£7	Loch Duart salmon carpaccio 	£6
Crispy spiced cauliflower	£5	salsa verde, roast lemon		mango, avocado, mirin	
tahini yoghurt, pomegranate, curry oil		Kalamata olives & caper berries	£5	Dukkah spiced lamb mince	£5
Padron peppers	£5	Wild garlic & Old Winchester croquettes	£5	brown bread crackers, sour cream	
Devon crab & sea vegetable gratin	£10	Zhoug spiced shredded duck confit	£7/£15	Pizzetta, figs, Prosciutto, Gorgonzola, truffle honey	£6
		pancakes, spring onions, plum sauce			

Freshly Picked Superfood Salads

Goats cheese salad 	£16	Home smoked mackerel	£17	Burrata 	£16
figs, confit tomatoes, pomegranate and sourdough		beetroot egg, kohlrabi, pancetta, horseradish		heritage tomatoes, basil	

Burgers

Served on a sesame brioche bun with pickles, Asian slaw & triple cooked chips

Homemade Trenchmore Wagyu beef burger	£17	Soft shell crab	£17
field mushroom, bacon, truffle mayonnaise		sea vegetables, calamansi & wasabi mayonnaise	
or			
Barkham Blue, pickled walnuts, crispy onions, wild garlic mayonnaise	£17	Beer-brined maize fed chicken	£15
		guacomole, feta, jalapeño & basil mayonnaise	
Iconic burger 	£17	(V) English halloumi	£14
Wagyu beef burger, Gerkins, Monterey Jack Cheese		romesco, charred spring onions, grilled courgettes	

Pizzas

San Marzano tomato sauce, pecorino, mozzarella

Classic margherita	£10	Prosciutto, artichoke, rosemary	£15
Calzone, portobello mushroom, fennel sausage, black olives, spinach, white truffle oil	£16	(V) Wood fired Romano peppers, asparagus, wild broccoli, flambard egg, rosary goats cheese	£14

Chargrills

Served with slow roasted vine tomato, charred baby gem & triple cooked chips

8oz salt aged Udale ribeye steak	£29
Lamb cutlets	£28
Beer-brined maize fed chicken suprême	£20
Chargrilled pork tomahawk (for 2 people)	£42

Sauces: Green Peppercorn, Blue Cheese £2

Fish

Locally caught & sustainable beer battered fish & chips	£18
crushed garden peas, tartare sauce	
Fillet of stone bass	£22
Kimchi, brown shrimps, lobster & lemongrass broth	

Sides

Truffle & Pecorino chips	£5	Beer battered onion rings	£4	Green house salad, Winchester watercress, pecorino, pine nuts	£4
Cos salad, caeser dressing, white anchovies, crispy bacon	£4	Tenderstem broccoli, wild garlic pesto	£4		

James Martin's Puddings

Limoncello baba	£7	Cinnamon churros	£7	Warm chocolate & raspberry mousse	£8
Amalfi lemon cream		hot chocolate & Baileys sauce		coffee ice cream	
New Forest strawberry Eton mess	£7	Sticky toffee pudding, toffee sauce 	£7	Laverstoke Park Ice Cream	£2.50 per scoop
basil & macadamia		Knickerbocker Glory	£8	vanilla, coffee, salted caramel, dark chocolate	

Dishes featuring  are drawn from our sister properties within iconic luxury hotels, showcasing some of their iconic dishes.
Some of our foods contain allergens. Please speak to a member of staff for more information.
A discretionary service charge of 10% will be added to your bill, which goes directly to the whole team.
If we have failed to 'wow' you, please tell us immediately. Service charge will be removed and every effort made to redeem ourselves.

WINE LIST

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

		125ml	Bottle
0025	Veuve Clicquot, Champagne, Yellow Label	£15	£70
0026	Veuve Clicquot, Champagne, Rose	£19	£99
0061	Ruinart, Blanc des Blancs	£30	£175
9001	Danebury Cossack, Hampshire	£15	£70
1005	Astoria, Veneto, Prosecco di Treviso, 'Butterfly'	£8	£40

WHITE

		125ml	250ml	500ml	Bottle
9120	Antonini Ceresia, Sicily, Grillo <i>Bright yellow in colour, slightly perfumed with lovely levels of fruit, notably notes of fresh ripe apple.</i>	£5	£10	£20	£26
7255	Fault Line, Marlborough, Sauvignon Blanc <i>Gooseberry, tropical and passion fruit aromas will capture your nose and a luscious and vibrant feeling in the mouth will do the rest.</i>	£7	£14	£28	£42
9110	Gioacchino Sini, Sardinia, 'Terra e Mare' Vermentino <i>Golden colour to introduce intense tropical fruit flavours of banana and pineapple, sweet almonds and sea breeze.</i>	£7	£14	£28	£42
0340	Hubert Brochard, Loire, Sancerre Les Collines Blanches <i>Citrusy and fresh as you would expect from an excellent example of Sancerre, the most elegant style of Sauvignon Blanc.</i>	£10	£20	£40	£60

RED

9076	La Vigne de France, Languedoc, Malbec <i>Bold, spicy and jammy, soft and lovely aromas of red and black fruit... dark plums!</i>	£5	£10	£20	£25
9760	South Eastern Australia, Australia, Peace Vineyard Shiraz 'Beyond the River' <i>Ripe dark cherries and red fruits dusted with fresh ground black pepper, juicy.</i>	£5	£10	£20	£27
9151	Gioacchino Sini, Sardinia, 'Terra e Mare' Rosso <i>Vibrant and generous aromas of violet and cherries, flavours of roasted stone-fruits, floral notes and hints of sundried herbs... succulent.</i>	£7	£14	£28	£42
5518	California, USA, Lockwood Vineyard Pinot Noir <i>Rich with summer berry fruits, this is a serious quaff with a certain elegance and finesse that will fervently partner meatier fish or a tropical barbeque.</i>	£10	£20	£40	£60
0606	Baron Philippe de Rothschild, Bordeaux, St. Émilion, Baron Carl <i>Rich and structured, full bodied, ample and magnificent in its personality, notes of vanilla and sundried blackberries.</i>	£15	£30	£60	£80

ROSÉ

0405	Saint Sidoine, Côtes de Provence, Grenache <i>Delicate aromas of rose petals, gentle with an exuberant freshness and a persistent cherry feeling.</i>	£7	£14	£28	£42
0413	Château Varière, Loire, Cabernet d'Anjou <i>Candied strawberries and sweet juicy cherry accompany by a delicate sweet palate.</i>	£7	£14	£28	£42

SWEET

			75ml	Bottle
9780	Innocent Bystander, Victoria, Pink Moscato <i>Sweet and slightly fizzy doesn't show any syrupy character but a pleasant cherry finish.</i>		£5	£20
9085	Vignerons de Beaumes, Rhône, Muscat Beaumes de Venise <i>Clear and a very positively simple nose of honey and yellow flowers, a vivid, vibrant, fresh wine with any syrupy feeling, solely a lovely soft note</i>		£7	£70

WINES BY THE BOTTLE

WHITE

9025	Domaine Berthelemot, Burgundy, Meursault <i>An extraordinary example of elegance and finesse, a fresh yet textural style of one of the best region of Burgundy.</i>	£123
9028	Domaine De Vedilhan, Pays D'oc, Viognier <i>Peachy and ripe in the mouth with a pink grapefruit twist too, intense and crisp.</i>	£27
9030	Vignoble Canet, Languedoc, 'Tete de Cuvée' Picpoul de Pinet <i>A must! Fresh, crisp and dry, simple if you like with a fruity personality.</i>	£30
9130	Corte Adami, Veneto, 'Cimalta' Classico <i>Fresh, spritzzy and light with notes of lemon and camomile... intriguing aperitif.</i>	£31
9224	Terra De Asorei, Galicia, Albariño <i>Green apple and a light hint of lime marmalade gives the wine complexity and structure.</i>	£29
9031	Alsace, France, Sipp-Mack Gewurztraminer Tradition <i>Lovely fragrance of roses, a zesty spice accompanied by a citrusy pineapple...vibrant and balance.</i>	£28
9405	Central Valley, Chile, Sol des Andes Chardonnay <i>Perfumed nose of white flowers, light herbal notes and a touch of sweet spiciness rounded the palate making this wine bold and structured.</i>	£28
9620	Forge Mill, Franschhoek, Chenin Blanc <i>Straw yellow colour, intense aromas of apple and stone fruits, ample and fleshy with good fruit texture.</i>	£25

RED

9078	Rhone, France, Jean-Luc Colombo Blanc 'Les Abeilles' <i>Deep crimson, rich and layered with attractive herbal notes, suave and engaging fruit.</i>	£30
9175	La Mura, Veneto, Nero d'Avola, Organic <i>Raspberry, strawberry scents, the palate is supple and bright of red fruit and soft chalky tannins.</i>	£25
9177	Castel Del Lupo, Lombardia, 'Della Quercia' Pinot Noir <i>Classic raspberry Pinot flavours, a fresh little berries nose and ample fruit add to the subtle balance.</i>	£36
9265	Sierra Cantabria, Rioja, Tinto <i>Intensely aromatic black cherry with some smoky notes. the palate is packed with pure red fruits.</i>	£30
9355	Blue Ridge, Thracian Lowlands, Merlot <i>Soft little black fruits to indulge the nose with a round palate accompanied by liquorice tones.</i>	£25
9455	Sol de Andes, Central Valley, Cabernet Sauvignon <i>Ruby red with aromas of strawberries and ripe plums, elegant and gentle, soft, some herbal notes make it splendid.</i>	£25
9571	Burlesque, California, Zinfandel Old Vine <i>Deep ruby in the glass, rich and sweet on the nose with hints sweet spiciness, firm and determined... velvety.</i>	£30
9651	Franschhoek Cellar, Western Cape, Freedom Cross Pinotage <i>Slightly floral and almost ethereal on the palate. Roses, pomegranate, great freshness to be a red with a gentle touch.</i>	£30