

14 SOUTHGATE STREET, WINCHESTER  
01962 841 414



HEAD CHEF  
Matt Chorley

Basket of artisan breads, Italian extra virgin olive oil & unsalted butter

£3.50



## Plat du Jour Monday

Beer battered hake, pea puree,  
pommes frites  
£13.50

## Tuesday

Onglet steak, pommes frites  
£16.50

## Wednesday

Whole roast bream,  
new potatoes, gremolata  
£17.95

## Thursday

Smoked haddock  
poached egg  
mustard beurre blanc  
£14.95

## Friday

Corn-fed poussin,  
autumn asparagus  
£16.95

## Saturday

Whole plaice "meunière"  
£14.95

## Sunday

Salt beef hash,  
fried egg  
£14.95

## Upcoming events

Australian  
Wine dinner  
with Nigel Wilkinson MS  
Sunday 27<sup>th</sup> November  
£70 per person

## Starters

Chicken liver & foie gras parfait,  
red onion marmalade, toasted brioche

£7.50

Potted mackerel, olive tapenade

£6.95

Uig lodge smoked salmon blini  
horseradish cream

£8.50

Twice baked cheese soufflé

£7.25

Pan fried trout, celeriac puree,  
fish white wine, shaved asparagus

£8.50

Roast butternut squash soup,  
toasted sesame seeds, pumpkin oil

£4.95

Organic salmon ballotine,  
crème fraîche, herb salad

£8.50

Roast chicken terrine, pickled mushrooms

£5.50

## Seared squid, chorizo & sweet chili dressing

£6.95

## Mains

Dry aged Donald Russell rib eye steak,  
pommes frites, bearnaise sauce

£21.95

Bouillabaisse, rouille

£18.00

Calves liver, persillade, parmentier potatoes

£14.95

Corn-fed poussin, autumn asparagus,  
dauphinoise potatoes

£16.95

Chicken dijonnaise, pommes mousseline

£14.50

Roast conger eel, artichoke barigoule

£13.95

Roast breast of mallard, confit duck beignet,  
celeriac puree, girolles

£18.95

Chateaubriand, pommes frites  
peppercorn sauce (serves 2)

£55.00

Loin of venison, pommes mousseline  
wild mushroom, crouton, seared foie gras

£22.95

Fillet of stone bass, crushed new potatoes,  
fennel ceviche

£16.95

"Hotel du Vin" burger, pommes frites,  
smoked bacon, cheese, thousand island dressing

£14.95

(250 gram Donald Russell burger made from ground naturally reared beef)  
We would like you to know that we will be donating 50p from every burger  
sold to our nominated charity The Elisabeth Montgomerie foundation

## Roast halibut, creamed leeks, clams & white crab meat

£21.50

## Vegetarian

Starter Main

Roast portobello mushroom,  
red pepper & crottin de chevre, watercress salad

£7.50

Mushroom & white truffle oil risotto

£6.95 £12.95

Macaroni cheese, butternut squash,  
caramelised pecan nuts

£13.50

## Salads

Starter Main

Salad caprese

£6.75

Chevre, mache, peas & mint

£7.25

Chicken & tarragon salad

£7.50 £11.50

## Sides

£3.50

Pommes frites / Haricots verts, confit shallots / Cauliflower polonaise / Rocket & parmesan salad

Mixed leaf salad / Savoy cabbage, chorizo / Minted new potatoes / Heirloom tomato & mozzarella £3.95

## Merrily Du Vin

Festive celebrations available from £37.50  
in our Bistro or function room for parties  
from 6 people

7<sup>th</sup> Dec - 23<sup>rd</sup> Dec 2011

Please find brochure at the reception for more details  
and ask a member of the reception team

## JOIN US ON OUR SPECIAL EVENTS

### Lenoble Champagne Wine Dinner

With Anne Malassagne

Sunday 23<sup>rd</sup> October

£90 per person

We would like you to know that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products. For more information, please speak with our Bistro Manager. All our prices include VAT. A discretionary service charge of 10% will be added to your bill.