

**LOUNGE
& IN ROOM
DINING MENU**



Holiday Inn

WINCHESTER

DIETARY INFORMATION

- Ⓥ Suitable for vegetarians
- ⓄF Suitable for guests wishing to dine GLUTEN FREE
- ⓄDF Suitable for guests wishing to dine DAIRY FREE
- Ⓝ CONTAINS NUTS

Whilst every effort has been made to ensure that our dishes are nut free; we cannot guarantee that the ingredients have been prepared in a nut free environment. Please inform your waiter/waitress of any dietary requirements or allergies and we will endeavour to accommodate your needs.

Breakfast is available 7 days a week in the restaurant, bar or via room service.

A £3 per person tray charge will be added to all room service orders.

BRUNCH

(available Mon-Sun 9.00am – 12.00 noon)

Seeded Breakfast Bap | 5

Choose from the following fillings:

Grilled Cumberland Sausages

Grilled Back Bacon

Fried Egg (V)

Toast | 3 (V)

toasted white or brown bloomer served with jam, honey or marmalade

Pastries, Croissants and Danish | 2

AFTERNOON TEA

(available 2.00pm – 5.00pm)

Cream Tea | 7

Cream Tea for Two | 13

homemade fruit scones with clotted cream and preserves, a choice of traditional teas or ground coffee

Traditional Afternoon Tea | 11

Traditional Afternoon Tea for Two | 20

a selection of finger sandwiches, homemade fruit scones with clotted cream and preserves, patisserie selection of the day & a choice of traditional teas or ground coffee

Morn Hill Picnic | 19*

Morn Hill Picnic with Bubbles | 23*

Morn Hill Picnic for Two | 38*

our premium afternoon tea features a twist of old favourites and new ideas served in a unique Holiday Inn Winchester way! A variety of filled sandwiches all perfectly complemented by a delicious selection of homemade cakes, scones and mini desserts

*24 hours' notice required

SANDWICHES

(available 24hrs a day)

Choose from the following fillings, served on either a white or brown bloomer or a sundried tomato wrap.

Smoked Applewood Cheese and Real Ale Chutney | 7 

Chicken Tikka Mayonnaise | 8

Wiltshire Cured Ham with Pineapple and Cracked Black Pepper Chutney | 7

Egg Mayonnaise and Peashoot's | 7 

Smoked Salmon with Beetroot and Horseradish Relish | 8

Prawn, Guacamole and Sunblushed Tomato | 7

All sandwiches are served with sea salt and lime flavoured popcorn and baby leaves

CIABATTAS

Halloumi, Chargrilled Vegetables, Olive Tapenade | 10 

Chargrilled Rib Eye Steak, Red Onion Marmalade, Tarragon Mustard | 13

Meatballs in a Spiced Tomato Sauce | 11

Pulled BBQ Pork, Apple Sauce, Sage Stuffing | 12

All served with baby leaves and chips

LIGHT BITES

(available 10.00am – 10.00pm)

Chefs Soup of the Day | 6

made using seasonal ingredients, served with croutons and toasted local Hoxton's bread

Homemade Smoked Chicken

Liver Pate | 6

served with real ale chutney and toasted local Hoxton's bread

Smoked Salmon Plate | 8

cucumber relish, toasted local Hoxton's bread

Ham Hock Terrine | 7

rhubarb jam, crème fraiche, toasted local Hoxton's bread

Club Sandwich | 12

chicken & bacon on toasted white or brown bread, topped with a fried egg, mayonnaise & tomatoes, served with chips

Fish Finger Sandwich | 10

on sliced bloomer bread with tartare sauce and served with chips

Ambrose Farm Charcuterie Board | 10

cured meats, olives, sundried tomatoes with toasted ciabatta and red onion marmalade

Mezze Board | 9

stuffed vine leaves, olives, sundried tomatoes with toasted ciabatta and red onion marmalade

Baltic Board | 10

smoked salmon, peppered smoked mackerel, potted smoked trout, crayfish salad with toasted ciabatta and salsa verde

Jacket Potato | 8

choose from two of the following fillings:
tuna, chilli, cheese, baked beans, ham or prawns served with a baby leaf salad

Uptons of Bassett Handmade Pork Pie | 7

with traditional piccalilli

Locally produced Hampshire cheese

Ploughman's | 9

MAINS

(available 10am – 10pm)

Hampshire Beer Battered Fish and Chips | 14

minted peas, tartare sauce

The Morn Hill Sausage from Hogshack Bishopstoke, Hampshire | 15

handmade local sausages served with
potato puree and vegetables

Uptons of Bassett Beef Burger | 15

smoked cheddar cheese, toasted seeded bap,
smoked chilli jam, chips and salad

Cajun Spiced Chicken Burger | 15

toasted seeded bap, green tomato chutney,
chips and salad

Chalcroft Farm Lamb and Feta Cheese Burger | 16

toasted seeded bap, red pepper salsa,
chips and salad

Smoked Haddock and Crayfish Pie | 15 GF

sweet potato puree, glazed vegetables

Roast Rump of English Lamb | 15 GF DF

warm red onion and fresh mint vinaigrette,
vegetables and new potatoes

Smoked Chilli Con Carne | 14

lime scented rice, sour cream and tortilla chips

Taste of Asia | 15

please ask for today's choice

Spicy Asian Chicken Stir Fry | 13

served with noodles

Caramelised Onion and Old Winchester Cheese Tart | 12 V

roasted garlic oil

Grilled Whole Trout | 16 GF N

toasted almond and orange butter,
new potatoes, tomato & red onion salad

Roasted Breast of Chicken | 16 GF

spring green vegetable broth

GRILLS

6oz Sirloin Steak | 18 **GF**

local Winchester wild mushroom compote, tomato and red onion salad and chips

Mixed Grill | 20

sausage, rib-eye, lamb cutlet, grilled tomato, mushroom, chips, fried egg and salad

Grilled Fillet of Seabass | 15 **GF**

avocado, cherry tomato and caper salsa, new potatoes, vegetables

SALADS

Chargrilled Chicken and Bacon Caesar Salad | 13

anchovy dressing

Goats Cheese, Spinach and Butternut Squash Salad | 13 **V** **GF**

pomegranate dressing

Asian Duck and Vegetable Salad | 13 **GF** **N**

sweet chilli nuts, pineapple and hoisin sauce

PASTA

Salmon and Mascarpone Black Tortellini | 14

crab cream

Chicken Penne Carbonara | 14

chicken, bacon and mushrooms in a garlic and white wine cream

Pea and Mint Tortellini | 13 **V**

lemon butter

All served with a roquette and parmesan salad

SIDES

(available 10.00am – 10.00pm)

Chips | 3 

Parmesan Chips | 3 

Buttered New Potatoes | 3.50 

Glazed Seasonal Vegetables | 3 

Garlic Bread | 3 

Garlic Bread with Cheese | 3.50 

Roquette and Parmesan Salad | 3 

Tomato and Red Onion Salad | 3 

DESSERTS

(available 10.00am – 10.00pm)

Warm Chocolate Brownie | 7 

Seasonal Eton Mess | 7  

Iced Lemon Parfait | 6  

basil sorbet

Strawberry Panna Cotta | 6  

clotted cream ice cream

Homemade Ice Creams & Sorbets | 5 

The Hampshire & Isle of Wight Cheese

Selection – Three Cheeses | 9 

served with crackers and fresh bread

ISLE OF WIGHT BLUE – original soft blue from the Isle of Wight made from pasteurised Guernsey cow's milk

OLD LYBURN WINCHESTER – from Mike & Judy Smayles at Lyburn Farm the New Forest a hard cheddar style pasteurised cheese

TUNWORTH – from Stacey & Julie at Hyde Farm Herriard, Basingstoke a soft unpasteurised cheese with celery, grapes and homemade chutney

HOT DRINKS

all served with homemade biscuits

Pot of Tea | 3.85

traditional English breakfast, Earl Grey, Darjeeling, herbal or fruit

Espresso | 2.50

short, strong and dark intense coffee

Espresso Doppio | 3.45

double shot of espresso

Americano | 3.45

long coffee

Flat White | 3.45

espresso with steamed milk

Cappuccino | 3.85

espresso and steamed milk topped with foamed milk

Mocha | 3.85

short and strong, a mix of espresso, chocolate & milk

Cafe Latte | 3.85

steamed milk and a shot of espresso, lightly topped with foamed milk

Hot Chocolate | 3.85

creamy milk chocolate blended with steamed milk

SOFT DRINKS

Coke/Diet Coke/Lemonade | 2.20/3.50

Juices & Mixers | 1.60

Fevertree | 2.80

Tonic, Light Tonic, Mediterranean Tonic, Lemon Tonic, Aromatic Tonic, Elderflower Tonic, Ginger Ale, Cola

J20 | 2.60

Bundaberg Ginger Beer | 3.50

Appletiser | 2.60

DRINKS

GIN

- Greenalls | 3.50**
- Bombay Sapphire | 3.90**
- Hendricks | 5.60**
- Twisted Nose Winchester Gin | 5.20**
- Tanqueray no.10 | 5.90**

(Please ask about our guest gin)

VODKA

- Russian Standard | 3.50**
- Chase English Potato Vodka | 7.20**
- Grey Goose | 6.20**
- Kettel One Citroen | 3.90**

RUM

- Bacardi | 3.50**
- Kraken Spiced Black Rum | 3.80**
- Captain Morgans | 3.50**
- Mount Gay XO | 7.90**

WHISKEY

- Bells | 3.50**
- Monkey Shoulder | 6.35**
- Jameson | 3.60**
- Laphroaig | 5.25**
- The Macallan | 6.55**
- Lagavulin 16yr | 7.55**

BOURBON & AMERICAN WHISKEY

- Maker's Mark | 4.80**
- Jack Daniels | 3.80**

ON DRAUGHT

- Bud Light | 4.40**
- Becks Vier | 4.50**
- Budweiser | 4.60**
- Stella Artois | 5.20**
- Stowford Press | 4.90**
- Bass | 4.40**

IN THE BOTTLE

- Herrljunga Fruit Cider | 5.45**
(Apple, Strawberry, Blackcurrant, Lemon, Pear)
- Peroni | 4.60**
- Heineken | 4.80**
- Becks Blue (0% alc) | 3.40**
- Smirnoff Ice | 4.30**
- Local Ales | 4.95**

OTHERS

- Guinness (surger) | 5.10**

BRANDY & COGNAC

- Martell VS | 4.25**
- Courvoisier VSOP | 6**
- Hennessy X.O | 18**

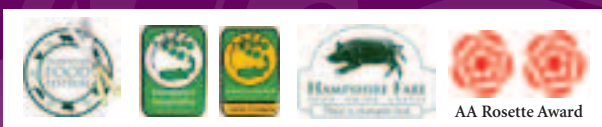
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