

The background is a light beige color with various decorative elements. There are several butterfly silhouettes in different shades of brown and beige. There are also floral motifs, including a large daisy-like flower in the center, smaller flowers, and leafy branches. The overall aesthetic is soft and natural.

LOUNGE & IN ROOM DINING MENU



Holiday Inn

AN IHG® HOTEL

WINCHESTER

BRUNCH

(available Mon-Sun 9.00am – 12.00 noon)

Breakfast Bap | 6

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 (V)

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 sundried tomato wrap.

Smoked Applewood Cheese and Real Ale Chutney | 8 (V)

Salt Beef, Emmental Cheese and Gherkins | 8

Wiltshire Ham, Arran Tomato Relish | 7

Smoked Salmon with Beetroot and Horseradish Chutney | 8

Chicken, Bacon and Wholegrain Mustard Mayonnaise | 7

Prawn, Guacamole and Sundried Tomato | 8

All served with flavoured popcorn and baby leaf salad

CIABATTAS

BBQ Pulled Pork, Apple Sauce and Sage Stuffing | 12

Halloumi, Chargrilled Mediterranean Vegetables and Basil Mayonnaise | 11 (V)

Philly Rib Eye Steak, Provolone Cheese, Onions and Peppers | 13

Pesto Chicken, Bacon and Avocado | 12

All served with baby leaf salad and chips

STARTERS


(available 10.00am – 10.00pm)

Vodka and Lime Cured Salmon | 8
sweet chilli jam and toasted Hoxton's bread

Salt and Pepper Squid | 8
roquette leaves, piquollo pepper salsa

Owtons of Hampshire Scotch Egg | 7
garlic aioli

Duck Liver Pate | 8
plum chutney, toasted Hoxton's bread

Chefs Soup of the Day | 7 
made using seasonal ingredients and served with toasted Hoxton's bread


Baked Camembert | 8 
pear and ginger chutney, toasted Hoxton's bread

LIGHT BITES

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 local bread and red onion marmalade

Mezze Board | 10 
stuffed vine leaves, olives, sundried tomatoes, feta cheese with toasted local bread and red onion marmalade

Baltic Board | 11
smoked salmon, peppered smoked mackerel, potted smoked trout, crayfish salad with toasted local bread and salsa verde

Locally produced Hampshire cheese

Ploughman's | 10 
local cheese, boiled egg, apple, pickled onion, toasted bread and real ale chutney

Jacket Potato | 8
choose from two of the following fillings: tuna, chilli, cheese, baked beans, ham or prawns served with a baby leaf salad

MAINS

(available 10am – 10pm)

Confit Hampshire Pork Belly | 18 
buttered spring greens, fondant potato, pear and cider glaze



Pan-Fried Breast of Chicken wrapped in Serrano Ham | 17 
purple sprouting broccoli, potato puree, roquette cream


Shank of English Lamb | 18 
mashed potato, roasted root vegetables, rosemary jus

Pan-Fried Black Bream Fillet | 17
squid ink tagliatelle, shellfish broth

Crayfish and Pesto Taglioline Pasta | 14
roquette and parmesan salad



Seafood Tagine | 16 
lemon couscous


Grilled Whole Brixham Plaice | 17 

grapefruit and chilli butter, parsley new potatoes, tomato and onion salad

BBQ Pork Ribs | 16 
apple and raisin coleslaw, chips and a tomato and red onion salad

Chargrilled Chicken and Bacon Caesar Salad | 14
anchovy dressing

Salmon Nicoise Salad | 14 
poached hens egg, black olive dressing

Goats Cheese, Spinach and Butternut Squash Salad | 14 

pomegranate dressing

6oz Sirloin Steak | 18 

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

MAINS

(available 10am – 10pm)

Mixed Grill | 20

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

Chicken Penne Carbonara | 14

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

Hampshire Beer Battered Fish and Chips | 18

minted peas, tartare sauce

The Morn Hill Sausage from Hogshack

Bishopstoke, Hampshire | 15

handmade local sausages served with potato puree and vegetables

Uptons of Basset Beef Burger | 15

smoked cheddar cheese, toasted ciabatta bun, truffle mayonnaise, chips and salad

Cajun Spiced Chicken Burger | 15

toasted ciabatta bun, smoked tomato salsa, chips and salad

Smoked Chilli Con Carne | 14 ^{GF}

lime scented rice, sour cream and tortilla chips

Taste of Asia | 15

please ask for today's choice

Spicy Asian Chicken Stir Fry | 15

with noodles, vegetables and prawn crackers

Pea, Mint and Thyme Risotto | 14 ^V ^{GF}

roquette and parmesan salad

Panzerotti Pasta with Porcini Mushroom | 14 ^V

roquette and parmesan salad

Hogshack of Bishopstoke Faggots | 16

potato puree, curly kale, rhubarb jam

SIDES

(available 10.00am – 10.00pm)

Chips | 3 ^V

Truffle and Parmesan Chips | 4 ^V

Seasonal Vegetables | 3 ^V

Garlic Bread | 3 ^V

Garlic Bread with Cheese | 4 ^V

Roquette and Parmesan Salad | 3 ^V

Tomato and Red Onion Salad | 3 ^V

DESSERTS

(available 10.00am – 10.00pm)

Sticky Toffee Pudding | 7 ^V

malted milk ice cream

Seasonal Fruit Crumble | 7 ^V

custard

Raspberry Panna Cotta | 6 ^{GF}

lemon granita

Black Forest Trifle | 6 ^{GF}

chocolate custard, toasted almonds

Homemade Ice Creams & Sorbets | 5 ^V

The Hampshire & Isle of Wight Cheese Selection – Three Cheeses | 9 ^V

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

DIETARY INFORMATION

- Ⓥ Suitable for vegetarians
- ⓖⓕ Suitable for guests wishing to dine GLUTEN FREE
- ⓓⓕ 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.

