

WINCHESTER



Welcome to the Winchester Restaurant at Botley Park Hotel & Spa

Please make yourselves comfortable and enjoy your dining experience. Peter Manner our Head Chef has a wealth of experience from working in prestigious Hotels across the UK and Europe. Alongside Peter's success in the kitchen, he has won over 20 Gold & Silver awards in competitions all over the world as well as winning Midland Association Chef of the Year, Wessex Chef of the Year & A Diploma of Culinary excellence from the World Master Chefs Society.

At Macdonald Hotels and Resorts, we place a great deal of importance on the provenance and traceability of ingredients. Animal welfare is top priority, and we only work with suppliers who share our commitment to best practice.

- Smoked salmon from **John Ross & Son of Aberdeen**, holder of the Royal Warrant.
- Lamb and beef from **Scotbeef**, as they bring 100 years of experience and the highest welfare standards. All beef is matured for a minimum of 21 days.
- All shelled eggs are **100% free range**.
- Ice cream comes from **Arran Dairies**.

Enjoy your dining experience and please do not hesitate to ask if you have any questions.



BOTLEY PARK

NIBBLES BEFORE DINNER	
FALAFEL.....	6
Tomato & rosemary dip (411 kcal)	
BBQ MINI PORK SAUSAGES.....	6
Crispy onions (516 kcal)	
ARTISAN BREADBASKET.....	6
Butter (534 kcal)	

STARTERS	
CLASSIC PRAWN COCKTAIL.....	11
Marie Rose sauce, sourdough (382 kcal)	
SPANISH SMOKED PAPRIKA, BELL PEPPER & CHICKPEA BROCHETTE.....	9
Sweet 'n' sour red onions (510 kcal/VE)	
SMOOTH CHICKEN LIVER & COGNAC PARFAIT.....	11
Toasted focaccia bread, spiced chutney (469 kcal)	
HOMEMADE SOUP OF THE DAY.....	7
Sourdough (Ask server)	
CRISPY SALT & CHILLI CHICKEN WINGS.....	10
Asian BBQ sauce (740 kcal/GF)	
SMOKED SALMON PÂTÉ.....	11
Pickled cucumber, lemon dressing, sourdough crisp (419 kcal)	

MAINS	
BEER-BATTERED FILLET OF NORTH SEA COD.....	19
Mushy peas, homemade tartare sauce, French fries (1080 kcal)	
CHARGRILLED SCOTTISH GROUND BEEF BURGER.....	21
Brioche bun, cheese, tomato, red onion, lettuce, French fries (553 kcal)	
BREAST OF CHICKEN.....	20
Brioche bun, cheese, tomato, red onion, lettuce, French fries (560kcal)	
CHARGRILLED SCOTTISH SIRLOIN STEAK 240GMS.....	37
Blushed tomato, mushroom French fries (571 kcal/GF)	
CUMBERLAND SAUSAGE RING.....	18
Creamed potato, herb roasted vegetables, red wine jus, crispy onions (869 kcal)	
MUSHROOM, SPINACH & LEEK CARBONARA.....	18
Garlic, herb, cream sauce, roasted hazelnut crumble, parmesan cheese (751 kcal/VE)	
+Add chicken (298 kcal).....	6
CLASSIC CAESAR SALAD.....	12
Crisp lettuce, parmesan, garlic croutons, Caesar dressing (776 kcal)	
+Add chicken (298 kcal).....	6
VEGAN GREEK SALAD.....	13
Crisp lettuce, olives, red onion, tomato, cucumber vegan feta cheese (390 kcal/VE)	

FLAVOURS OF INDIA	
STARTERS	
ONION & POTATO BHAJI.....	6
Cucumber & mint yoghurt (411 kcal)	
CRISPY CAULIFLOWER PAKORAS.....	8
Spiced mango, coriander emulsion (535 kcal/VE/GF)	
KING PRAWN PEPPER FRY.....	8
King prawns tossed with curry leaf, roasted black pepper masala (421 kcal)	
MAINS	
All main dishes come with a small side of naan & pilau rice	
LAMB ROGAN JOSH.....	28
Slow-cooked lamb shank, Kashmiri rogan josh sauce, cumin roasted baby potatoes (1212 kcal)	
CHICKEN TIKKA MARSALA.....	20
Tandoori chicken supreme, tomato & fenugreek sauce (992 kcal)	
CAULIFLOWER MAKHANI.....	18
Grilled cauliflower marinated with tandoori spices, finished in caramelised tomato sauce (811kcal)	

SIDES	
FRENCH FRIES (479 kcal/VE/GF).....	5
DRESSED HOUSE SALAD (259 kcal/VE/GF).....	5
GARLIC BREAD (316 kcal).....	5
ONION RINGS (510 kcal).....	5
SEASONAL VEGETABLES (77 kcal)/VE/GF.....	5
PEPPER SAUCE (133 kcal/GF).....	3
RED WINE JUS (124 kcal/GF).....	3