

# WINCHESTER



**Welcome to our modern grill, where behind every dish is an amazing story.**

Set against the backdrop of our proud Scottish and British heritage, our kitchen is a celebration and showcase of locally sourced ingredients from land and sea.

At Macdonald Hotels & Resorts we believe that where food comes from matters. That's why our team of talented chefs design our menus with an unwavering commitment to traceability and best practice, working closely with skilled producers who share our respect for quality and animal welfare.

**Let us introduce you to a selection of our finest ingredients:**

- Traditional hand smoked salmon from the legendary **John Ross Jr** (Aberdeen), purveyors to the Royal Household.
- Wild, sustainable fish from the cold, clear waters around Peterhead, Scrabster and Shetland, landed daily by the respected **Fish Brothers**.
- Scottish lamb and beef, matured for 21 days and sourced from **Creative Food Scotland (formerly Scotbeef)**, whose heritage spans over a century and who have supplied our red meat for over 20 years.
- Pedigree Wagyu and Aberdeen Angus beef from **Highland Wagyu**, raised on their family estate set within the majestic highland landscape of Perthshire.
- Ethically sourced **free-range eggs** for a richer flavour and vibrant yolks.
- Haggis from **Macsween of Edinburgh**, handmade by award-winning artisans who've set the gold standard for over 60 years.
- The "Original" Stornoway black pudding by **Macleod & Macleod**, crafted in Stornoway for over 80 years by multiple generations of the family.
- Handmade ice cream supplied to us from **Arran Dairies** for over 20 years, a fourth-generation family business, crafted using milk exclusively sourced from dairy herds on the Isle of Arran.
- Artisan cheeses and chutneys by **Taste of Arran**, an energetic network of the island's finest producers, distributing locally made products worldwide.

As an added highlight, we have introduced dishes developed by twice Michelin-starred chef Atul Kochhar, bringing the bold flavours of Southern India to our menu.

We hope you enjoy discovering our fantastic dishes. If you'd like to learn more about any of our ingredients or suppliers, please let us know and we'll be happy to help.



**BOTLEY PARK**

Nibbles Before Dinner

<b>Stornoway Black Pudding Bon Bons</b> .....	<b>6.5</b>
Mustard mayonnaise (312 kcal)	
<b>Sourdough Bread</b> .....	<b>6</b>
Whipped onion butter (372 kcal/V)	
<b>Crispy Vegetable Gyoza</b> .....	<b>9</b>
Vietnamese dipping sauce (294 kcal/VE)	

Starters

<b>Soup of the Day</b> .....	<b>7.5</b>
Sourdough bread (268 kcal)	
<b>Monkfish Scampi</b> .....	<b>12</b>
Curry oil, pickled onions, pea purée (525 kcal)	
<b>Stornoway Black Pudding Scotch Egg</b> .....	<b>10</b>
Burnt onion ketchup, celeriac remoulade (612 kcal)	
<b>Classic Prawn Cocktail</b> .....	<b>13</b>
Marie Rose, gem lettuce, mini soda bread (582 kcal)	
<b>Orange &amp; Cognac Chicken Liver Parfait</b> .....	<b>10</b>
Fig jam, crispy pancetta, Arran Oaties (474 kcal)	
<b>Crispy Salt &amp; Chilli Chicken Wings</b> .....	<b>10.5</b>
Asian BBQ sauce (740 kcal)	
<b>Heirloom Tomato &amp; Scottish Mozzarella</b> .....	<b>9</b>
Basil pesto, croutons, balsamic (203 kcal)	
<b>Creamy Wild Mushrooms on Sourdough</b> .....	<b>11.5</b>
Truffle oil, fried hens egg, chive (498 kcal)	
<b>John Ross Jr Oak Smoked Salmon</b> .....	<b>12.5</b>
Lemon, capers, shallot, mini soda bread (238 kcal)	

Sides

<b>Hand-Cut Chips</b> With truffle aioli (612 kcal) .....	<b>5</b>
<b>Seasonal Greens</b> (125 kcal) .....	<b>5</b>
<b>Mini Caesar Salad</b> (383 kcal) .....	<b>5</b>
<b>Onion Rings</b> (411 kcal) .....	<b>5</b>
<b>Sweet Potato Fries</b> With curry & lime mayonnaise (521 kcal).....	<b>5</b>
<b>Mac 'n' Cheese</b> (602 kcal) .....	<b>5</b>

Classics

<b>Battered North Sea Haddock</b> .....	<b>20</b>	<b>Classic Caesar Salad</b> .....	<b>12</b>
Chunky tartare sauce, chips, mushy peas (1013 kcal)		Gem lettuce, anchovies, parmesan, croutons, Caesar dressing (776 kcal)	
		<b>+Add Chicken</b> .....	<b>6</b>
<b>Cumberland Sausage Ring</b> .....	<b>15</b>	<b>Vegan Greek Salad</b> .....	<b>12</b>
Mashed potato, caramelised onions, onion ring, red wine jus (869 kcal)		Cos lettuce, olives, red onion, tomato, cucumber, vegan feta cheese (390 kcal/VE)	
<b>Catch of the Day / Ask your server</b>			
Crushed new potatoes, broccoli, hollandaise (792 kcal)			

Pasta & Pizza

<b>Rigatoni alla Bolognese</b> .....	<b>17</b>	<b>Classic Margarita Pizza</b> .....	<b>15</b>
Beef and pork ragu, Parmesan (893 kcal)		Tomato, mozzarella, basil (826 kcal)	
<b>Burrata &amp; Wild Garlic Ravioli</b> .....	<b>19</b>	<b>Pepperoni Pizza</b> .....	<b>17</b>
Slow cooked tomato, spinach, scamorza (692 kcal)		Tomato, mozzarella, pepperoni (1098 kcal)	
<b>Lasagne al Forno</b> .....	<b>18</b>	<b>Chicken &amp; Nduja Pizza</b> .....	<b>17</b>
Beef and pork ragu, ricotta, basil (1039 kcal)		Tomato, mozzarella, nduja, chicken (1057 kcal)	

Grill

Our steaks are served with hand-cut chips or fries, plum tomato and flat-cap mushroom.			
<b>220gm Scotch Ribeye</b> .....	<b>38</b>	<b>Scottish Wagyu Beef Burger</b> .....	<b>23</b>
(1182 kcal)		Homemade relish, coleslaw, gem lettuce, tomato, brioche bun, fries (1398 kcal)	
<b>220gm Scotch Sirloin</b> .....	<b>38</b>	<b>+Add Bacon</b> (66 kcal) .....	<b>2</b>
(1082 kcal)		<b>+Add Cheese</b> (104 kcal).....	<b>1.5</b>
<b>200gm Scotch Butchers-Cut, Flat Iron</b> .....	<b>25</b>	<b>Vegan Burger</b> .....	<b>17</b>
<b>+Add Sauce</b> .....		Homemade relish, gem lettuce, tomato, vegan brioche bun (821 kcal/VE)	
Bearnaise sauce (148 kcal), peppercorn sauce (121 kcal) or red wine jus (52kcal)			

Flavours Of India

Signature dishes designed in partnership with twice Michelin-star awarded Atul Kochhar.

Starters

<b>Haggis &amp; Paneer Pakora</b> .....	<b>7.5</b>
Pakora dipping sauce (342 kcal)	
<b>King Prawn Pepper Fry</b> .....	<b>12</b>
King prawns tossed with curry leaf and roasted black pepper masala (421 kcal)	
<b>Chicken Tikka</b> .....	<b>9</b>
Kashmiri saffron and fennel marinated grilled chicken tikka, mint chutney (323 kcal)	

Main Courses

All main dishes come with a small side of naan and pilau rice

<b>Chicken Tikka Masala</b> .....	<b>21</b>
Tandoori chicken supreme, tomato and fenugreek sauce (992 kcal)	
<b>Fish Masala / Ask your server</b>	
Catch of the day, coriander and coconut masala (762 kcal)	
<b>Cauliflower Makhani</b> .....	<b>19</b>
Grilled cauliflower marinated with tandoori spices, finished in caramelised tomato sauce (811 kcal/V)	
<b>Lamb Rogan Josh</b> .....	<b>28</b>
Slow-cooked lamb shank, kashmiri rogan josh sauce, cumin roast baby potatoes (1212 kcal)	

(V) Vegetarian    (VE) Vegan    |    Adults need around 2000 kcal a day

We are now cash-free, so to make it easy for our team to receive tips, if you want to, we’ve added an optional 12.5% service charge. Every penny of all tips received is shared between the members of the team. This service charge is entirely optional and if you would like it removed, please let us know.

All dishes served are freshly prepared in an environment that contains allergens. Whilst every care will be taken when preparing your meal, we cannot guarantee your order will be 100% allergen free. Please speak to a team member for further details on ingredients, plus information on all our gluten free and vegan alternatives. Steaks are uncooked weights.

All prices include VAT at the current rate of 20%.