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:

- Wild, sustainable fish from cold, clear northern waters and surrounding the UK, responsibly landed each day by generations of our trusted fishing partners, **Direct Seafood**.
- QMS Scotch beef and lamb, 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.
- Haggis from **Macsween of Edinburgh**, made by award-winning artisans who've set the gold standard for over 60 years.
- Ethically sourced **free-range eggs** for a richer flavour and vibrant yolks.
- 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

Stornoway Black Pudding Bon Bons 8
Mustard Mayonnaise (312kcal) *(Includes £1.33 VAT)*

Sourdough Bread 7
Whipped Onion Butter (372kcal/V) *(Includes £1.17 VAT)*

Gordal Olives 4.5
(101kcal/V) *(Includes £0.75 VAT)*

Starters

Soup of the Day 9.5
Sourdough Bread (268kcal) *(Includes £1.58 VAT)*

Stornoway Black Pudding Scotch Egg 12
Burnt Onion Ketchup, *(Includes £2 VAT)*
Celeriac Remoulade (612kcal)

Classic Prawn Cocktail 14
Marie Rose, Gem Lettuce, *(Includes £2.33 VAT)*
Mini Soda Bread (582kcal)

Orange & Cognac
Chicken Liver Parfai ..... 13 *(Includes £2.17 VAT)*
Fig Jam, Crispy Pancetta,
Toasted Brioche (612kcal)

Honey-Whipped Goats Cheese 11
Beetroot Chutney, Pickled Beets, *(Includes £1.83 VAT)*
Hazelnut Dukkah (342kcal)

Wild Garlic & Burrata Ravioli 12.5
Grilled Asparagus, Sauce Vierge (401kcal) *(Includes £2.08 VAT)*

Traditional Cullen Skink 10
Crispy Sourdough Bread (509kcal) *(Includes £1.67 VAT)*

Pizza

Classic Margarita 16
Tomato, Mozzarella, Basil (826kcal) *(Includes £2.67 VAT)*

Pepperoni 18
Tomato, Mozzarella, Pepperoni (1098kcal) *(Includes £3 VAT)*

Chicken & Nduja 18
Tomato, Mozzarella, Nduja, Chicken (1057kcal) *(Includes £3 VAT)*

Grill

220gm Scotch Ribeye 40
Hand-Cut Chips or Fries, Plum Tomato *(Includes £6.67 VAT)*
& Flat Cap Mushroom (1182kcal)

220gm Pork Chop 23
Hand-Cut Chips or Fries, Plum Tomato, *(Includes £3.83 VAT)*
Flat Cap Mushroom & Apple Compote (891kcal)

200gm Scotch Butchers-Cut, Flat Iron 28
Hand-Cut Chips or Fries, Plum Tomato *(Includes £4.67 VAT)*
& Flat Cap Mushroom (1012kcal)

+Add Sauce to any of the above 4
Bearnaise (148 kcal), Peppercorn (121 kcal) *(Includes £0.67 VAT)*
or Red Wine Jus (52kcal)

Gammon Steak 19
Hand-Cut Chips, Caramelised Pineapple, *(Includes £3.17 VAT)*
Fried Egg (972kcal)

Scottish Wagyu Beef Burger 24
Homemade Relish, Coleslaw, Gem Lettuce, *(Includes £4 VAT)*
Tomato, Brioche Bun, Fries (1398kcal)
+Add Bacon (66 kcal) ..... 2 *(Includes £0.33 VAT)*
+Add Cheese (104 kcal) ..... 1 *(Includes £0.17 VAT)*

Plant-Based Burger 19
Homemade Relish, Gem Lettuce, *(Includes £3.17 VAT)*
Tomato, Vegan Brioche Bun (894kcal/VE)

Scotch Sirloin Steak for 2 70
Grilled 16oz Matured Sirloin, *(Includes £11.67 VAT)*
Hand-Cut Chips, Grilled Tomato &
Mushroom, Roasted Root Vegetables,
Peppercorn & Bearnaise Sauce (2121kcal)

Classics

Battered North Sea Haddock 24
Chunky Tartare Sauce, Chips, *(Includes £4 VAT)*
Mushy Peas (1013kcal)

Catch Of The Day / Ask Your Server
Piperade, Sautéed Ratte Potatoes,
Broccoli, Salsa Verde (592kcal)

Rigatoni alla Bolognese 19
Beef & Pork Ragu, Parmesan (893kcal) *(Includes £3.17 VAT)*

Braised Lamb Shoulder Shepherd's Pie 21
Roasted, Root Vegetables (675kcal) *(Includes £3.50 VAT)*

Cumberland Sausage Ring 18
Mashed Potato, Caramelised Onions *(Includes £3 VAT)*
Onion Ring, Red Wine Jus (869 kcal)

Classic Caesar Salad 14
Gem Lettuce, Anchovies, Parmesan, *(Includes £2.33 VAT)*
Croutons, Caesar Dressing (776kcal)
+Add Chicken (241 kcal) ..... 7 *(Includes £1.17 VAT)*

Superfood Salad 13
Quinoa, Beetroot, Pomegranate, *(Includes £2.17 VAT)*
Cucumber, Chickpeas, Parsley, Lemon (343kcal/VE)

Lemon & Thyme Chicken Breast 22
Asparagus, Potato Rosti, Chorizo, *(Includes £3.67 VAT)*
Chicken Cream Sauce (792kcal)

Slow-Cooked Shin of Beef 25
Creamy Polenta, Grilled Spring Onion, *(Includes £4.17 VAT)*
Crispy Onion, Red Wine Jus (846kcal)

Wild Mushroom Risotto 18
Parmesan, Garlic & Spinach Oil (629kcal) *(Includes £3 VAT)*

Flavours of India

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

Starters

Haggis & Paneer Pakora 10
Pakora Dipping Sauce (342kcal) *(Includes £1.67 VAT)*

King Prawn Pepper Fry 14
King Prawns Tossed With Curry Leaf & *(Includes £2.33 VAT)*
Roasted Black Pepper Masala (421kcal)

Main Course

Served with a small side of naan and pilau rice.

Tikka Masala 24
Tandoori Chicken Supreme or King Prawns, *(Includes £4 VAT)*
Tomato & Fenugreek Sauce (992kcal)

Kodi Koora 24
King Prawns or Tandoori Chicken Supreme, *(Includes £4 VAT)*
Coriander & Coconut Masala (877 kcal)

Sides

Hand-Cut Chips With Truffle Aioli (612 kcal) ..... 5 *(Includes £0.83 VAT)*

Seasonal Greens (125kcal) ..... 5 *(Includes £0.83 VAT)*

Mini Caesar Salad (383kcal) ..... 5 *(Includes £0.83 VAT)*

Onion Rings (411kcal) ..... 5 *(Includes £0.83 VAT)*

Mac 'n' Cheese (602kcal) ..... 5 *(Includes £0.83 VAT)*

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

VAT'S THE PROBLEM

All prices include VAT at the current rate of 20%. The VAT included within each menu price has been highlighted in support of the hospitality industry's 'VAT's The Problem' campaign, which calls for VAT to be reduced from 20% to 10% for hospitality businesses.