

# UPPER DECK

• BAR & RESTAURANT •

## SET MENU

Available Monday to Saturday for lunch and Monday to Thursday for Dinner, between 6pm and 7pm  
Two Courses £27.50 • Three Courses £35.00

### STARTERS

#### ROASTED TOMATO SOUP

Topped with aged balsamic and Parmesan

#### ALEX'S TWICE BAKED CHEESE SOUFFLÉ (€2.95 SUPPLEMENT)

Rich and creamy soufflé with a glazed Old Winchester crust

#### HAM HOCK TERRINE

Ham hock stripped off the bone, bound and pressed,  
served with piccalilli and toasted sourdough

#### CAPRESE SALAD

Heritage tomatoes marinated in aged balsamic,  
baby mozzarella, fresh torn basil and lemon oil

### MAINS

#### STEAK & FRITES

Prime minute sirloin steak served with Dex Salad and fries

#### SEA BREAM

Grilled sea bream fillet, crushed new potatoes,  
sautéed spinach and beurre blanc

#### SALMON NIÇOISE (€2.95 SUPPLEMENT)

Roasted salmon fillet served on a bed of warm niçoise salad,  
hen's egg and anchovies

#### ORZO PASTA

Fresh orzo cooked in tomato fondue, wilted spinach,  
cherry tomatoes, fresh torn basil and lemon oil

### DESSERTS

#### LEMON & RASPBERRY MERINGUE ROULADE

Layers of crispy meringue, lemon curd and fresh raspberries,  
served with raspberry sorbet

#### APRICOT & ALMOND TART

Vanilla ice cream

#### WHITE CHOCOLATE & RASPBERRY BRÛLÉE

Shortbread

#### STICKY TOFFEE PUDDING

Date sponge pudding, toffee sauce and salted caramel ice cream

 [christchurch.harbourhotel](https://www.instagram.com/christchurch.harbourhotel)

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

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