

## SUNDAY LUNCH SAMPLE MENU

Two-Courses £29.50 • Three Courses £35.00

### WHILST YOU CHOOSE

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| <b>TEMPURA VEGETABLES £5.50</b><br>In light batter with sweet chilli dip    | <b>TEMPURA PRAWNS £3.50 EACH</b><br>In light batter with sweet chilli dip, <i>how many would you like?</i> |
| <b>BUTTERMILK CHICKEN POPCORN £6.50</b><br>In spiced flour and crispy fried | <b>COCKLE POPCORN £6.50</b><br>Coated in flour and crispy fried  |
| <b>ARTISAN BREAD FOR 2 PEOPLE £4.00</b><br>With butter                      | <b>ARTISAN BREAD AND DIPS £8.00</b><br>With tzatziki and aioli   |

### STARTERS

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| <b>ALEX'S TWICE BAKED CHEESE SOUFFLÉ (SUPPLEMENT £2.95)</b><br>Rich creamy soufflé with a glazed Old Winchester crust                                       | <b>ASPARAGUS &amp; HAM</b><br>Prosciutto crudo, buttered asparagus, radish salad and truffle honey dressing         |
| <b>ARNOLD BENNETT ALEX'S TWICE CHEESE SOUFFLÉ (SUPPLEMENT £4.00)</b><br>Rich creamy soufflé with a glazed Old Winchester crust and chunks of smoked haddock | <b>MACKEREL</b><br>Grilled mackerel fillet, heritage tomato salad, watercress, crispy shallots and fresh torn basil |
| <b>DEX SOUP</b><br>Chef's soup of the day   | <b>MOULES MARINIÈRE</b><br>Cooked in white wine, garlic, shallots and finished with parsley                         |

### TRADITIONAL SUNDAY ROASTS

ALL SERVED WITH YORKSHIRE PUDDING & TRADITIONAL GARNISH

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| <b>ROAST AGED RUMP OF BEEF</b><br>Overnight roasted rump of beef                               | <b>CHICKEN</b><br>Brined and roasted chicken breast                                  |
| <b>TRIO OF PORK</b><br>Brined and roasted pork tenderloin, black pudding and crispy pork belly | <b>NUT ROAST</b><br>Apricot, onion, lentil and mixed nut roast with vegetarian gravy |

### MAINS

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| <b>RISOTTO PRIMAVERA</b><br>Spring pea, wild garlic, broad bean, asparagus, Parmesan and fresh torn basil, drizzled with lemon oil | <b>SEA BREAM</b><br>Grilled sea bream fillet, crushed potatoes, asparagus, pea and wild garlic velouté |
| <b>DEX FISH &amp; CHIPS</b><br>Crushed peas, thick cut chips, tartare sauce  |  |

### JUST LANDED

SIMPLY GRILLED WITH BUTTERED NEW POTATOES AND SEASONAL GREENS

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| <b>BREAM FILLETS (SUPPLEMENT £4.50)</b><br>Simply grilled | <b>MEGRIM SOLE (SUPPLEMENT £4.50)</b><br>Simply grilled                   |
| <b>WHOLE PLAICE (SUPPLEMENT £4.50)</b><br>Simply grilled  | <b>SEA BASS FILLETS (SUPPLEMENT £4.50)</b><br>Cooked in chilli and garlic |

### CHOICE OF SAUCE

BEURRE BLANC £2.95 • BÉARNAISE £3.50 • HOLLANDAISE £3.50 • CAPER BEURRE NOISETTE £2.95 • GARLIC BUTTER £3.50

### DESSERTS

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| <b>CHOCOLATE BROWNIE</b><br>Chocolate sauce and salted caramel ice cream  | <b>TREACLE SPONGE PUDDING</b><br>Served with Dorset clotted cream   |
| <b>PEACH MELBA CHEESECAKE</b><br>A twist on the classic, with a biscuit base, baked cheesecake and marinated fresh peaches with a crispy raspberry meringue | <b>MERINGUE ROULADE</b><br>Crispy meringue, rolled and spiked with tropical fruit and whipped cream, served with passion fruit sorbet |
| <b>CHEF'S SELECTION OF CHEESES</b><br>Served with chutney and crackers  | <b>SELECTION OF ICE CREAMS &amp; SORBETS</b><br>Choose three scoops from our selection of ice creams and sorbets                      |

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# UPPER DECK

• BAR & RESTAURANT •