

PRAWNS, STEAKS & STRAWBERRIES

Available Monday to Friday lunch • Two courses £25.00 • Three courses £29.50

STARTERS

ASIAN-STYLE BEEF SALAD

Thai-style beef salad with chilli, lime and cashew salad

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

Rich and creamy soufflé with a glazed Old Winchester crust

PRAWN & CRAYFISH SALAD

Pink prawns and crayfish tail marinated in spiced Mary Rose sauce, crisp lettuce, Hendricks's cucumber and salted mango

PRAWN THERMIDOR

Plump prawn baked in the shell in a rich thermidor sauce, topped with Old Winchester and herb breadcrumbs

CAPRESE DI BURRATA

Marinated heritage tomatoes, aged balsamic vinegar, lemon oil, buffalo burrata and fresh torn basil

MAINS

STEAK & FRITZ

Prime minute sirloin steak, grilled how you like it, served with Dex salad and fries

SALMON STEAK NICOISE (€3.50 SUPPLEMENT)

Roasted salmon steak, crisp lettuce, boiled hen's egg, anchovies, fine beans, new potatoes and plump tomatoes

CHICKEN, PRAWN & LOBSTER

Brined and roasted chicken breast, plump prawns, leeks, creamy mashed potato and lobster sauce

BEEF & PRAWN BURGER

Brioche bun, 4oz pattie, melted cheese, crispy streaky bacon, pickles, gem lettuce and tomato, Dex burger sauce, plump prawn and fries

RISOTTO MILANESE

Arborio rice cooked in saffron stock, topped with Grana Padano

DESSERTS

STRAWBERRY MILLE FEUILLE

Layers of flaky puff pastry, whipped vanilla cream Chantilly, New Forest strawberries and strawberry sorbet

OOOPS. I'VE DROPPED MY ICE CREAM!

Cornetto filled with strawberry ice cream, crispy meringue, whipped cream, macerated strawberries, strawberry sauce and ice cream

WHITE CHOCOLATE TERRINE

Spiked with strawberries rolled in hazelnut praline, served with strawberry sauce and fresh strawberries

BLUE, PORT & FIG

Blue stilton, port syrup and roasted fig

STICKY TOFFEE PUDDING

Date sponge pudding, toffee sauce and salted caramel ice cream

UPPER DECK

• BAR & RESTAURANT •