

VEGAN & VEGETARIAN MENU

WHILST YOU CHOOSE

TEMPURA VEGETABLES VG £5.50
In light batter with sweet chilli dip | 217 kcal

ARTISAN BREAD FOR 2 PEOPLE £5.00
With butter | 440 kcal

OLIVES VG £5.50
In chilli oil with herbs and garlic | 346 kcal

ARTISAN BREAD & DIPS VG £9.00
With aioli, hummus, olive oil and balsamic vinegar | 606 kcal

STARTERS

MUSHROOM RISOTTO £ 10.50
New Forest mushroom risotto served with truffle and crispy oyster mushroom | 321 kcal

AVOCADO ON TOAST £9.00
Smoked avocado on a toasted crumpet, chilli, coriander and balsamic dressing | 280/560 kcal

SEASONAL VEGETABLE SOUP VG £9.50
Chef's choice

ALEX'S TWICE BAKED CHEESE SOUFFLÉ £12.50
Rich, creamy soufflé with a glazed Old Winchester crust | 747 kcal

MAINS

DEX HALLOUMI BURGER £20.00
Avocado and battered halloumi burger in toasted brioche bun, lettuce, tomato, pickles, Dex burger sauce and fries | 1143 kcal

MUSHROOM TAGLIATELLE £19.00
Fresh tagliatelle pasta, sautéed New Forest mushrooms, finished with Parmesan and truffle | 1484 kcal

MOVING MOUNTAINS BURGER VG £19.00
Moving mountains burger and melted vegan cheese in a toasted brioche bun, lettuce, tomato and pickles, Dex burger sauce and fries | 1014 kcal

SRI LANKAN CURRY £21.00
Mixed vegetable Sri Lankan curry, chilli, coconut, and egg fried rice | 1400 kcal

SALADS

GREEK SALAD VG £9.50 / £19.00
Tomato, cucumber, olives, red onion and vegan feta | 224/435 kcal

VEGGIE CAESAR SALAD £9.00 / £18.00
Gem lettuce, egg, croutons and cheese in Caesar dressing | 336/672 kcal

BEETROOT SALAD £ 9.00 / £ 18.00
Roasted baby beets, pickled Thai onion, bitter leaves and balsamic dressing | 119/238 kcal

ASIAN SALAD £10.00 / £18.00
Soya marinated salad of peppers, carrots, cucumber, radish and salted mango | 132/264 kcal

SIDES

DEX MIXED SALAD VG | 48 kcal £5.00
ROASTED ROOT VEGETABLES VG | 190 Kcal £5.00
POSH FRIES WITH CHEESE & TRUFFLE | 315 kcal £7.00
GRATIN DAUPHINOISE | 392 kcal £7.00
EGG FRIED RICE | 190 kcal £5.00

THICK CUT CHIPS OR SKINNY FRIES VG | 238 kcal £5.00
TRUFFLE, MAC & CHEESE | 473 kcal £7.00
CREAMY MASH | 268 kcal £5.00
BUTTERED NEW POTATOES | 213 kcal £5.00
SAUTÉED GREEN BEANS, SHALLOTS & GARLIC | 98 kcal £5.00

DESSERTS

STICKY TOFFEE PUDDING VG £9.00
Peanut butter sauce and vegan vanilla ice cream | 262 kcal

FRUIT SALAD VG £7.50
Fresh fruits served with a choice of sorbet | 220 kcal

WARM CHOCOLATE BROWNIE VG £9.00
Fresh raspberries and raspberry sorbet | 249 kcal

THREE SCOOPS OF SORBET VG OR ICE CREAM £7.50
Ask the team for our daily selection of vegan options | 405 kcal

VG vegan

UPPER DECK

• BAR & RESTAURANT •

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SPARKLING & CHAMPAGNE

	125ML	1/2 BTL	BTL
NON-ALCOHOL SPARKLING NOUGHTY, Germany NV	£7		£35
PROSECCO, Veneto, Italy NV	£9		£44
EXTON PARK, Brut, Hampshire, England NV		£42	£80
EXTON PARK ROSÉ, Brut, Hampshire, England NV		£42	£80
MOËT & CHANDON IMPÉRIAL CHAMPAGNE, Brut, France NV	£15		£85
BILLECART SALMON CHAMPAGNE, Brut Réserve, France NV		£46	£95
MOËT & CHANDON ROSÉ CHAMPAGNE, France NV	£18		£110
BILLECART SALMON ROSÉ CHAMPAGNE, France NV		£70	£150
KRUG GRANDE CUVÉE CHAMPAGNE, Brut, France NV			£320
DOM PÉRIGNON VINTAGE CHAMPAGNE, France 2013			£350
LOUIS ROEDERER CRISTAL CHAMPAGNE, France 2013			£500

SPARKLING COCKTAILS

	PRICE
PASSION FRUIT BELLINI, refreshing passion fruit purée topped with fizz	£13
ELDERFLOWER BELLINI, St Germain elderflower liqueur topped with fizz	£13
APEROL SPRITZ, Italian favourite of Aperol and soda topped with fizz	£14
CHAMBORD ROYALE, raspberry Chambord topped with Champagne	£15
LAVALICIOUS, strawberries, raspberries, vanilla and vodka with Champagne	£15
BARBOTAGE, Cognac, Grand Marnier and Champagne	£15
DEX 75, Hendrick's, cucumber, elderflower, lemon and Champagne	£15
MIMOSA, Grand Marnier, orange juice and Champagne	£15
DEX SPRITZ, Bombay, Aperol, elderflower, grapefruit and lemon juice, topped with fizz	£15
KIR ROYALE, celebrate with blackcurrant crème de cassis with Champagne	£15
CHAMPAGNE COLLINS, Bombay, lemon, sugar, mint and Champagne	£16
MOJITO ROYALE, classic mojito topped with Champagne	£16

WHITE WINE BY THE GLASS

	175ML	250ML	75CL
PINOT GRIGIO, Antini, Italy 2022	£7	£10	£29
CHARDONNAY, Patriarche Père et Fils, France 2022	£8	£11	£31
PICPOUL DE PINET, Sel et de Sable, Languedoc, France 2022	£10	£13	£36
SAUVIGNON BLANC, Featherdrop, Marlborough, New Zealand 2022	£12	£15	£39
CHENIN BLANC, Los Tros, Marras, Swartland, South Africa 2022	£14	£16	£43

RED WINE BY THE GLASS

	175ML	250ML	75CL
MERLOT, Casa Lejano, Chile 2020	£7	£10	£29
CARIGNAN, Vieilles Vignes Les Archères, France 2022	£8	£11	£31
MALBEC, Casa Bonita, Spain 2022	£10	£13	£36
PRIMITIVO, Codici Masserie, Puglia, Italy 2022	£12	£15	£39
RIOJA GARNACHA, Azabache, Rioja, Spain 2020	£14	£16	£43

CULT & CLASSIC WHITE

	75CL
BASA VERDEJO, Telmo Rodriguez, Rueda, Spain 2021	£48
PEDRA A PEDRA, Branco, Portugal 2021	£49
GAVI DI GAVI, Fratelli Levis, Piedmont, Italy 2022	£50
GRUNER VELTLINER, Crazy Creatures, Kremstal, Austria 2022	£52
SAUVIGNON BLANC, Dog Point, Marlborough, New Zealand 2022	£55
CHARDONNAY, Thelema Mountain Vineyards, Stellenbosch, South Africa 2020	£57
SANCERRE, Domaine Des Vieux Pruniers, Loire, France 2022	£58
MERWAH, Château Ksara, Lebanon 2021	£59
CÀ DEL MAGRO, Custozza Superiore, Monte del Frá, Veneto, Italy 2020	£60
POUILLY FUMÉ LES ORIGIN ANDRÉ ET EDMOND FIGEAT, Loire Valley, France 2022	£63
CHARDONNAY, Bakestone Cellars, California, USA 2021	£67
REBULA, Edi Simčič, Slovenia 2018	£71
BRAMITO, Castello della Sala, Antinori, Italy 2022	£74
SAUVIGNON BLANC, Dog Point, Section 94, Sauvignon Blanc, New Zealand 2018	£75
RIESLING SPATLESE, Selbach-Oster, Germany 2019	£76
CHABLIS, Domaine Jean-Marc Brocard, France 2022	£77
HAHN SLH CHARDONNAY, Santa Lucia Highlands, USA 2018	£78
FIVE GENERATIONS, Chenin Blanc, Cederberg Private Cellar, South Africa 2021	£84
MÂCON-VERZÉ, Domaines Leflaive, France 2019	£88
RULLY 1 ^{ER} CRU, Patriarche Père et Fils, France 2016	£95
MEURSAULT, Patriarche Père et Fils, France 2020	£128
CHASSAGNE-MONTRACHET BACHELET-RAMONET, Cote d'Or, France 2020	£138
PULIGNY-MONTRACHET, Patriarche Père et Fils, France 2011	£160

CULT & CLASSIC RED

	75CL
DOURO COTTAS COLHEITA, Douro, Portugal 2020	£47
SHIRAZ/GRENACHE RENEGADE, Ken Forrester, Stellenbosch, South Africa 2020	£48
FLEURIE GRAND PRÉ, Beaujolais, Burgundy, France 2022	£49
CHÂTEAU TOUR DE LUCHEY, Bordeaux, France 2020	£50
ZINFANDEL OLD VINE, Bogle, California, USA 2020	£51
CHIANTI CLASSICO DOCG, Tuscany, Fattoria Viticcio, Italy 2020	£52
MALBEC HUMBERTO CANALE, Patagonia, Argentina 2022	£54
RIOJA RESERVA BODEGAS ZUGOBER 'BELEZOS', Rioja, Spain 2017	£57
BARBERA D'ASTI SUPERIORE, DOCG, Scrimaglio, Italy 2021	£58
LOURENS RIVER VALLEY, Morgenster Estate, Stellenbosch, South Africa 2016	£60
LES CASSAGNES DE LA NERTHE, Côtes-du-Rhône Villages, France 2016	£65
CABERNET SAUVIGNON, Thelema Mountain Vineyards, Stellenbosch, South Africa 2019	£74
CHÂTEAU LOUIS, Grand Cru, Saint-Émilion, Bordeaux, France 2020	£80
PINOT NOIR, Mt. Difficulty Estate, Bannockburn, Central Otago, New Zealand 2020	£86
BISHOP SHIRAZ, Barossa Valley, Australia 2020	£90
CABERNET SAUVIGNON, Bakestone, California, USA 2018	£95
AMARONE CLASSICO, Bertani, Tuscany, Italy 2020	£115
GLAETZER AMON-RA, Barossa Valley, Australia 2019	£120
CHÂTEAU BATAILLEY GRAND CRU CLASSÉ, Pauillac, Bordeaux, France 2013	£130
CHÂTEAU MAGDELAINE SAINT-ÉMILION, France 2002	£151
NUIT-SAINT-GEORGES 1 ^{ER} CRU, Les Saint-Georges, France 2016	£165
ALIÓN, Tempos Vega Sicilia, Spain 2018	£205
SASSICAIA, Tenuta San Guido, Tuscany, Italy 2011	£750

WHITE

	75CL
SAUVIGNON BLANC, Casa Lejano, Chile 2021	£28
EVA CHARDONNAY EL ZAFIRO, Vinoliva, Extremadura, Spain 2022	£29
VIOGNIER, Puertas Antiguas, Valle Central, Chile 2022	£32
VERMENTINO, Guadalmare, Castellani, Italy 2022	£35
MUSCADET SUR LIE, "La Grande Réserve", Domaine Gadais, France 2022	£36
CHAPEAU MELON BLANC, Jérémie Huchet, France 2022	£38
FALANGHINA INCANTESIMO, Campania, Italy 2022	£41
ALBARIÑO, Casa Do Sol Froiña, Spain 2022	£44
ARINTO VINHO VERDE, AB Valley, Portugal 2020	£47

RED

	75CL
CARMÉNÈRE CASA FELIPE, Valle Central, Chile 2022	£28
TEMPRANILLO/SHIRAZ EL ZAFIRO, Vinaliva, Extremadura, Spain 2021	£29
IL BARROCCIO ROSSO CECILIA BERETTA, Terre Siciliane, Italy 2021	£30
PINOT NOIR SANZIANA, Receaş Cramele, Romania 2022	£32
CABERNET SAUVIGNON DOMAINE DE SAISSAC, Languedoc, France 2021	£34
MONTEPULCIANO D'ABRUZZO DOC ROCCASTELLA, Italy 2020	£38
PINOTAGE RHEBOKSKLOOF WINE ESTATE, Paarl, South Africa 2019	£45
FLOR PENALVA RESERVA DAO TINTO, Portugal 2018	£46
BARDOLINO, Monte del Frá, Italy 2022	£47

ORANGE

	75CL
20000 LEGUAS, Tierra De Castilla, Spain 2020	£45
ZERO-GMT, Austria 2019	£55

ROSÉ & SPRITZERS

	175ML	250ML	75CL
PINOT GRIGIO ROSÉ, Sanziana, Romania 2023	£7	£10	£29
LA SOURCE GABRIEL, Côtes de Provence, France 2022	£13	£15	£45
CALAFURIA, Negroamaro Rosato, Puglia, Italy 2020			£60
WHISPERING ANGEL, Château d'Esclans, Côtes de Provence, France 2022			£62

MAGNUMS

	1.5L
WHISPERING ANGEL ROSÉ, Château d'Esclans, Côtes de Provence, France 2020	£125
EXTON PARK BRUT, Sparkling Wine, Hampshire, England NV	£165
MOËT & CHANDON BRUT IMPÉRIAL CHAMPAGNE, France NV	£175
COSTASERA AMARONE CLASSICO, Red Wine, Masi, Tuscany, Italy 2015	£210

Vintages are subject to change without notice. Wine by the glass is available in 125ml measures on request