

# UPPER DECK

• BAR & RESTAURANT •

## SET MENU

Available Monday to Saturday  
Two Courses £20.0 • Three Courses £25.00

### STARTERS

#### PEARL BARLEY SOUP

Chunky vegetable soup, tender pearl barley, finished with generous pinch of parsley

#### ALEX'S TWICE BAKED CHEESE SOUFFLÉ (€2.50 SUPPLEMENT)

Rich and creamy soufflé with a glazed Old Winchester crust

#### MUSHROOM & CHICKEN

Whipped chicken liver parfait served on toasted brioche,  
crispy oyster mushroom and toasted hazelnut

#### SALMON TERRINE

Layers of oak smoked salmon and dill butter,  
served with horseradish mousse, avocado and watercress

### MAINS

#### PHEASANT PIE

Braised pheasant wrapped in buttery flaky puff pastry,  
served with creamed mashed potato and green beans

#### SEA BREAM

Grilled fillet of sea bream, crushed potatoes,  
wilted spinach and beurre blanc sauce

#### DEX FISH PIE

Mixed fish, baby pink prawn in a rich béchamel,  
topped with mashed potato and served with seasonal greens

#### SQUASH RISOTTO

Roasted butternut squash, Isle of Wight blue cheese, finished with crispy sage

### DESSERTS

#### RHUBARB & APPLE CRUMBLE

Apple, ginger and rhubarb compote with a generous crumble topping,  
served with classic vanilla ice cream

#### STEAM SPONGE PUDDING

Slow steamed treacle sponge, drizzled with extra treacle,  
served with Dorset clotted cream

#### CHEESE TARTE FINE

Crisp puff pastry topped with crumbled Cornish blue cheese,  
caramelised onion and watercress

#### CHOCOLATE, COOKIES & CREAM COUPE

Layers of Chantilly cream, chocolate brownie, chocolate sauce and  
salted caramel ice cream, finished with crunchy chocolate chip cookies

 [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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