

## Soup of the Day

*Ask your waiter/waitress for today's choice of scrumptious soup. Served with home made ciabatta bread.* £3.95

## Greek Salad

*Fresh baby leaf, cucumber, tomato, red onion salad with feta cheese and olives drizzled with a Greek salad dressing.* £3.95

## French Salad

*Fresh baby leaf, cucumber, tomato and red onion salad dressed with a French vinaigrette.* £2.95

## Crumbed Garlic Button Mushrooms

*Fresh mushrooms, crumbed in garlic seasoned breadcrumbs, deep-fried and accompanied with a homemade tartare sauce.* £3.95

## Marinated Sardine Fillet

*A brace of fresh sardine fillets, marinated in garlic, red onion and lime. Lightly pan-fried in extra virgin olive oil, topped with quenelles of parsley, sweet sun-dried cherry tomato butter served with a baby leaf salad.* £3.95

## Prawn & Avocado Ritz

*Piquant prawns served on a creamy avocado paté with a hint of pepper and lime. Dressed in a Mary Rose dressing and garnished with mustard cress.* £4.95

## Chicken Livers Peri Peri

*Tender peri peri chicken livers pan fried with onion, green pepper, garlic and a red kidney bean relish. Served with home made ciabatta bread. Be sure to tell your waiter/waitress whether you'd like it hot or not!* £4.95

## Crispy Fried Calamari

*Lightly battered calamari rings, accompanied with a baby leaf salad dressed with a home made sweet chilli dressing.* £5.95

## Seared Scallops

*Delicately pan-seared scallops served on a swirl of sweet corn pureé, topped with poached Quail eggs and a baby leaf salad* £6.95

## Main Courses

A choice of dishes to suit any appetite

### Confit Chicken & Wild Mushroom Risotto

*Tender chicken fillet stuffed with red pepper and onion, served with a creamy risotto and a blend of wild mushrooms.* £11.95

### Flame Grilled Chicken

*Chicken quarter on the bone, flame grilled and basted with Peri Peri or Lemon Herb. Served with chips.* £8.95

### Grilled Salmon

*Salmon fillet dressed with cherry tomato and basil vinaigrette paired with a creamy cheese leek fondue and garlic thyme potato.* £11.95

### Seabream Fillet

*Seabream with sautéed potato croquettes and crispy bacon drizzled with a watercress and parsley pesto.* £9.95

### Grilled Butterfly Prawns

*Basted with lemon butter and accompanied with garlic butter and green chilli pesto. Served with chips or Mediterranean rice.* From 95p each

*All steaks are basted with a smoked hickory sauce and are served with cherry tomatoes, button mushrooms and pesto dressing. Included is a side dish of your choice: chips or green salad.*

**Fillet Steak 8 oz £13.95**

**Fillet Steak 10 oz £16.95**

**Sirloin Steak 8 oz £9.95**

**Sirloin Steak 10 oz £13.95**

**Ribeye Steak 8 oz £9.95**

**Ribeye Steak 10 oz £13.95**

**T-Bone Steak 16 oz £19.95**

**Rack o' Ribs 21oz - 23oz £13.95**

*Tender rib racks with a hickory basting, including side orders of your choice: chips or a green salad.*

**Tender Pork Loin £9.95**

*Two pork loins seared and then grilled to perfection. Accompanied by a Potato and apple rösti and dressed in a red wine reduction and sage gravy. A sun dried tomato and feta cheese quenelle adds a savoury flavour.*

## Ostrich Steaks

*Parsnip and sweet potato mash topped with a succulent ostrich steak bordered with caramelised apricots and cranberry sauce.* £14.95

## Side Orders

*Vegetable Medley Trio, Side Salad, Chips* £2.25

## Pasta Dishes

*Freshly made pasta served with a choice selection of authentic Italian sauces*

### Napolitana

*The beauty of this sauce is its simplicity. A fragrant combination of tomatoes, olive oil, garlic and herbs gives this dish its freshness.* £7.95

### Carbonara

*A perfect sauce for pasta-cream, white wine, onions and parmesan cheese coat the pasta richly and diced bacon delivers texture and a smoky flavour.* £8.95

### Arrabiata

*Arrabiata, or "Angry" sauce is all about fresh, hot and slightly salty ingredients. This versatile tomato-based sauce combines red and green peppers, black olives, capers and chillies.* £8.95

## Hot Pots (When in season)

*Traditionally used in Africa and called a 'Potjie Pot' - (poy-key).*

*Locally known as a Cauldron Pot*

*Venison Hot Pot* £9.95

*A daily selection or combination of either partridge, pheasant, rabbit, deer, springbok, kudu or ostrich.*

£8.95

*Beef Hot Pot*

*Slow-cooked choice beef served with seasonal vegetables in a rich gravy.*

*Dessert*

*The ideal way to end your dining experience!*

*Poached Pear*

*A fresh pear poached in a lime and orange citrus syrup with a hint of cinnamon, served with a homemade butterscotch sauce and vanilla ice-cream.* £3.95

*Chocolate Mousse*

*A deliciously rich chocolate mousse served with whipped cream.* £3.95

### *Winchester Cheesecake*

*Creamy vanilla cheesecake served  
with whipped cream or ice-cream.*      **£3.95**

### *Vinegar Pudding*

*A decadently sweet sponge pudding  
with a ginger and brandy twist.  
Served with fresh cream or ice-cream.*      **£4.95**

### *Cheese & Biscuit Board*

*A selection of locally sourced cheeses  
served with crackers.*      **£5.95**



The Willow Tree, 14 Durngate Terrace, Winchester, Hampshire, SO23 8QX

Telephone: 01962 877255

