

The
ODYSSEY
Bar & Pizzeria

NIBBLES

**Sourdough
 Truffle Sea Salt (v)**
 £4.50

**Nocellara Olives With
 Rosemary & Lemon (v)**
 £4.00

**Pork Scratchings
 Apple Puree**
 £4.00

**Homemade Lobster &
 Chive Popcorn**
 £4.00

**Whitebait
 Harissa Aioli**
 £4.00

TO START

Mezze Sharing Board £12.00
 cured meats, vine leaves, feta cheese, olives,
 sundried tomatoes, red onion marmalade,
 Piquillo peppers and toasted sourdough

Isle of Wight Tomato Salad (v) £7.00
 rosary goats cheese crumb, tomato consommé
 and crisp basil leaves

Salmon, Lemon & Dill Fishcake £8.00
 smoked pepper salsa

Baked Camembert (v) £8.00
 pear and ginger chutney, toasted local
 sourdough

Salt & Pepper Squid £9.00
 mango and pineapple salsa, mango gel

Chef's Soup of the Day (v) £7.00
 served with toasted local sourdough

Ham Hock & Parsley Terrine £8.00
 toasted local bread and apricot chutney,
 burnt onion ash

MAINS

Grilled Seabass Fillet £17.00
 roasted Mediterranean vegetables, red pesto oil

Penne Arrabbiata (v) £9.00
 Add Grilled Chicken £4.00

Roast Breast of Chicken £17.00
 wrapped in Prosciutto Ham, chargrilled asparagus, sage cream

Wild Mushroom Ravioli (v) £13.00
 with white truffle oil and parmesan salad

Upton's of Bassett Beef Burger £14.00
 smoked local cheese, toasted ciabatta bun, truffle mayonnaise,
 chips served with tomato and onion salad

Caesar Salad £9.00
 anchovy dressing, crispy croutons and parmesan shavings
 Add Chicken and Bacon £6.00

Hampshire Beer Battered Fish & Chips £14.00
 minted peas and tomato and red onion salad

Pan-fried Owtons of Hampshire 8oz Rib Eye Steak £24.00
 tomato, flat mushroom, chips and a tomato and red onion salad

12" PIZZAS

OR

STONE BAKED FLATBREADS

Rustic Homemade 12" Pizzas made with
 Laverstoke Farm Buffalo Mozzarella

Pizzas £13.00 **Flatbread** £9.00
 (Gluten free bases are available)

Heritage Tomato, Basil & Nocellara Olives (v)
 (available with vegan cheese)

Pepperoni, Salami, Rocket & Chilli

Garlic Wild Mushrooms, Spinach & Fresh Rocket (v)
 (available with vegan cheese)

Roast Chicken, Rocket & Walnut Pesto

Garlic Butter, Crayfish, Rocket & Fresh Lime

SIDES

**Chunky
 Chips (v)**
 £3.00

**Chargrilled
 Asparagus (v)**
 £4.00

**Seasonal
 Vegetables (v)**
 £3.00

**Salt Baked New
 Potatoes (v)**
 £3.00


**Cheese & Garlic
 Dough Balls (v)**
 £4.00

**Tomato & Red
 Onion Salad (v)**
 £3.00

**Rocket &
 Parmesan Salad
 (v)** £3.00

(v) SUITABLE FOR VEGETARIANS

Please speak to a member of our team if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.
 Prices are inclusive of VAT at the prevailing rate.
 A discretionary 12.5% service charge will be added to your bill



The
ODYSSEY

Bar & Pizzeria

The
ODYSSEY
Bar & Pizzeria

WHITE

Granfort Sauvignon Blanc, France

175ml / £5.75 250ml / £6.85 750ml / £18.00

Typical gooseberry aromas and fresh, zingy acidity

Vinuva Organic Pinot Grigio, Terre Siciliane, Italy

175ml / £6.75 250ml / £8.85 750ml / £23.50

Sicilian grapes were grown perfectly for this ripe, apple flavoured wine

Berri Estates Unoaked Chardonnay, South Eastern, Australia

175ml / £6.35 250ml / £8.45 750ml / £22.50

Fresh varietal fruit, crisp, ripe acidity and weight to produce a classic Chardonnay

Durbanville Hills Chenin Blanc, Durbanville, South Africa

175ml / £7.95 250ml / £10.85 750ml / £28.00

A fragrant blend of ripe tropical fruit salad with a hint of citrus and green apple on a rich, ripe palate

Gavi di Gavi, Enrico Serafino, Piemonte, Italy

750ml / £34.00

Pale straw-yellow, the wine shows floral and citrus aromas, with a mineral, dry palate

Reichsgraf von Kesselstatt RK Riesling, Mosel, Germany

750ml / £33.00

Slightly off-dry with refreshing grapefruit and peach flavours backed by crisp acidity

Sancerre, La Gravelière, Joseph Mellot, France

750ml / £49.00

Shows floral and grapefruit aromas, backed by a long-lived, fresh finish

Drylands Sauvignon Blanc, Marlborough, New Zealand

750ml / £34.00

Ripe, rich herbal and tropical fruit flavours combine in a vibrant burst of flavour on the palate

BUBBLES

Da Luca Prosecco, Italy

125ml / £5.35 750ml / £28.00

Pear and peach fruit on a lively, yet soft and generous palate

Alexandre Bonnet Grande Réserve Brut, France

750ml / £55.00

Grande Réserve has a light delicate nose showing white blossom and citrus fruit

Bouché Père et Fils Brut Rosé, France

750ml / £57.00

Fruit-forward: apple, stone fruit, strawberry and raspberry, very refreshing with lovely & lively acidity

Taittinger Brut Réserve NV, France

750ml / £85.00

Light, delicate and elegant; dry, fresh and balanced with a green fruit and citrus character

RED

Granfort Cabernet Sauvignon, Pays d'Oc, France

175ml / £5.75 250ml / £6.85 750ml / £18.00

Blackcurrant fruit flavours, with a soft, fruity, easy-to-drink style

J Moreau et Fils Merlot, France

175ml / £6.35 250ml / £8.45 750ml / £22.50

Ripe, juicy fruit and soft, rounded tannins with lots of complexity

Fish Hoek Fairtrade Fairtrade Shiraz, Western Cape, South Africa

175ml / £6.75 250ml / £8.95 750ml / £24.50

A smooth, juicy, medium-bodied wine with a ripe red-berry character and subtle spice; unoaked with a hint of pepper spice on the finish

Viña Collada Rioja, Spain

175ml / £7.15 250ml / £9.65 750ml / £26.00

Young with fresh strawberries and red cherries. Medium-bodied with a pleasant ripe fruit flavour and a slightly toasted finish

Portillo Pinot Noir, Uco Valley, Mendoza, Argentina

175ml / £8.15 250ml / £10.95 750ml / £30.00

Fruit-forward aromas of fresh, ripe cherry, strawberry and blackberry on a well-balanced youthful palate with soft tannins

Flagstone Writer's Block Pinotage, Western Cape, South Africa

750ml / £42.00

Intense concentrated aromas of wild blueberry and ripe cherry are supported by smoky, spicy undertones

Chateaufeuf du Pape La Tiare du Pape, Clefs du Paradis, France

750ml / £55.00

This ruby red wine is very complex, delicate and elegant with aromas of red currant, red cherries with spicy overtones such as lavender, thyme and rosemary

Chianti Classico, San Jacopo da Vicchiomaggio, Italy

750ml / £38.00

A soft, ripe and fruit-led wine with black cherry flavours and a soft touch of tannins

ROSÉ

Fish Hoek Fairtrade Cinsault Rosé, Western Cape, South Africa

175ml / £7.25 250ml / £8.45 750ml / £26.50

Aromatic with sweet, soft, cherry, strawberry and raspberry fruit, on an easy-going palate that shows a touch of sweetness on the finish

Rare Vineyards Cinsault Vieilles Vignes Rosé, Pays d'Oc, France

175ml / £6.95 250ml / £9.05 750ml / £24.50

Cool-fermented and bottled early to capture all the fresh summer-fruit flavours. Shows notes of raspberry and cherry on a refreshing palate



The
ODYSSEY

Bar & Pizzeria