

THE BLUE ROOM

AUTUMN MENU 2025

Starters

Parsnip soup, celeriac, maple, sherry vinegar, nutmeg £8.50

Whisky cured salmon, smoked tomato ketchup, puffed wild rice £11

Barbecued artichoke, caramelised shallot jam, artichoke crumb £9

Ham & chicken terrine, fennel, sorrel salad, apple & celery gel £11

Mains

Duck breast, texture of beetroot, duck fat hashbrown, chicory £24

Pork loin, savoy cabbage, apple puree, pearl barley, black pudding £20

Curried cod, caramelised cauliflower, spinach, chilli threads, prawn oil £24

Pumpkin risotto, toasted seeds, miso, black garlic, spring onion £17.50

Desserts £9.50

Creme caramel, Pedro Ximenez, golden raisins, fig leaf

Chocolate tart, kumquat jam, crème fraiche ice cream

Poached spiced pear, pate de fruit, coconut, shortbread

Winchester honey parfait, blackberry, bee pollen

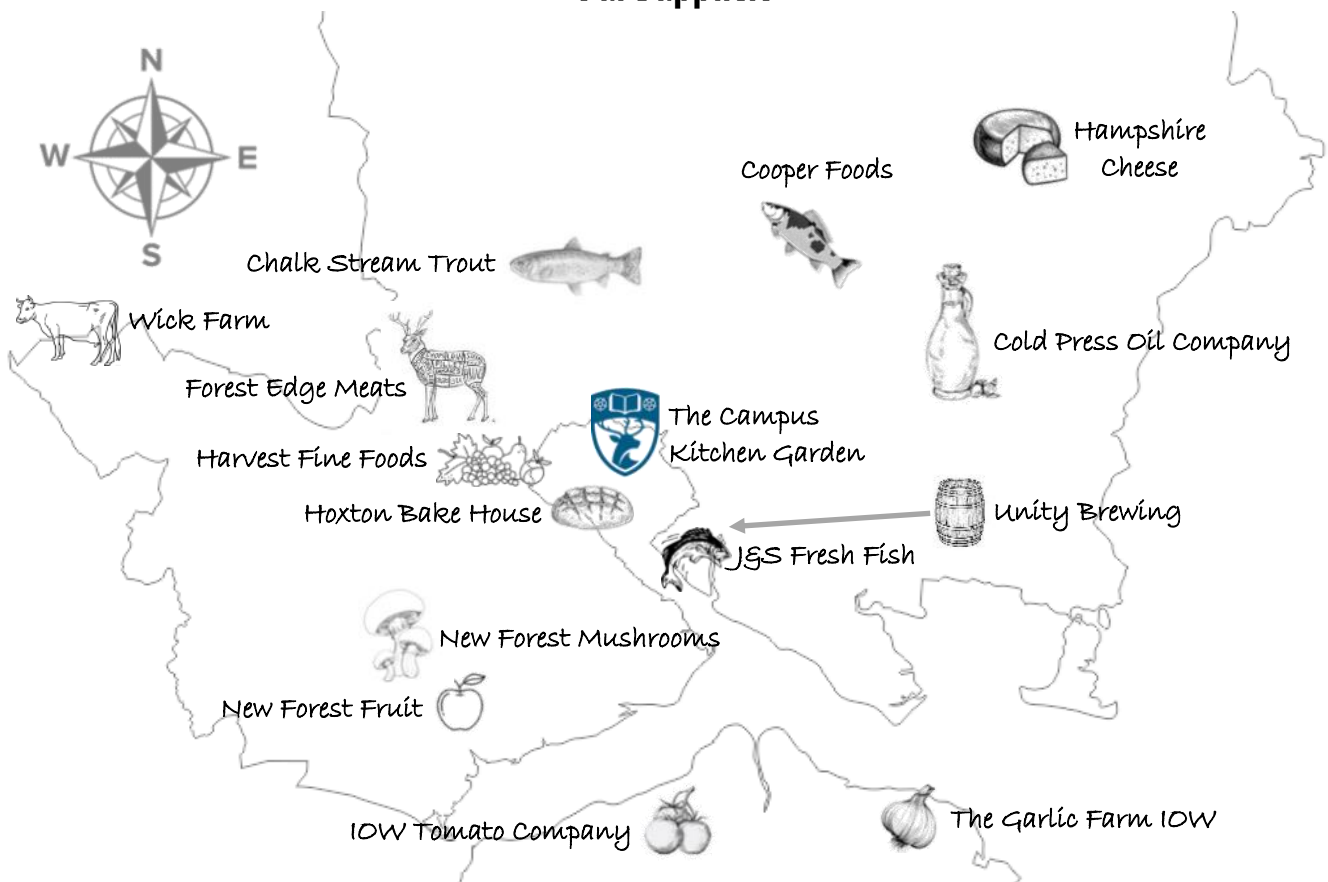
Our Story

Welcome to The Blue Room, our small sanctuary tucked away in the heart of campus, offering a space to escape the busyness of your day to day and relax over good food and conversation.

We are committed to providing a sustainable menu, offering home grown and local produce. We want to celebrate the seasons and use only the best and freshest foods and ingredients. It all starts in the Campus Kitchen garden with our fresh herbs, vegetables and fruit trees attentively grown and cared for by our exceptional team of chefs to be woven into our seasonal menus.

The attentive and knowledgeable staff are always on hand to provide personalised recommendations and make sure that every guest has an exceptional dining experience.

Our Suppliers



Wick Farm

The Campus Kitchen has partnered with Wick Farm located in the Avon Valley, south of Salisbury, to provide locally bred Aberdeen Angus and lamb. The herd of cattle spend their lives grazing the naturally occurring grasses and herbs in the water meadows alongside the river Avon, producing a calf each spring. The winter is spent indoors feeding on hay and silage produced on the farm. They are also supplemented with some home grown cereals as necessary.

Hoxton Bake House

Handmade artisan bread and bakery products—baked fresh every morning only 3 miles from campus. Darren and Florence founded their Hampshire based business in 2015 with a passion to open a bakery using only natural ingredients.