

CHEWTON GLEN

THE DINING ROOM

STARTERS

Chewton Glen Twice-Baked
Emmental Soufflé (V) | £24
[E, G, M, Mu, N, SD]

Chesil Smokery Oak-Smoked Salmon | £25.50
crème fraîche, chives
[Ce, F, G, M, Mo, SD]

Pressing of Duck Liver | £28
chicory, green almond, cherry molasses
[Ce, E, G, M, N, SD]

Soup of the Day (v) | £15
[Ce, M, SD]

Dressed Devon Crab | £26
pickled radish, caviar, celeriac & apple remoulade
[C, Ce, E, F, G, Mu, SD]

Buffalo Burrata | £23
harissa, apricot, charred tardivo
[Ce, G, M, N, SD]

PLANT, RAW & CURED

Carlingford Lough Oysters
6, 9 or 12 | £27 / £38 / £52
[G, Mo, SD]

Tuna Tataki | £26
sesame, avocado,
Nam Jim dressing
[Ce, F, G, S, SD, Se]

Salt-Baked Heritage
Beetroot (Plant) (T) | £22
pickled carrot, za'atar, apple, hazelnuts
[SD, Se, N]

MAINS

Wild Sea Bass | £42.50
Devon crab, sea kale,
capers
[C, M, F, Ce, SD]

Thai Lobster Curry | £67
coconut rice
[C, Ce, G]

Vegetable & Paneer Thai
Red Curry (V) | £32.50
coconut rice *[Ce, G, M, S, Se]*
[Plant option available]

Butternut Squash & Lentil
Dahl (Plant) | £32.50
sweet potato, chickpeas,
coconut
[Ce, G, S]

Loin of
Wiltshire Venison | £41
parsnip, choucroute,
preserved brambles
[Ce, G, M, MU, SD]

Roast Norfolk
Partridge | £39
braised bacon, sweetcorn,
beluga lentils
[CE, M, SD]

GRILL

All grill fish mains are served with Ratte potatoes and green vegetables. All grill meat mains are served with portobello mushroom, gremolata and triple-cooked chips.

Dover Sole (average weight 550g)
Grilled (T) or Meunière *[F, M]* | £65

Loch Duart Salmon *[F, M]* | £39

Sirloin 10oz *[G, M]* | £44.50

Rib-Eye on the Bone 14oz *[G, M]* | £47.50

Spatchcock Corn-Fed Poussin *[G, M]* | £39
harissa, preserved lemon

Fillet Steak 8oz *[G, M]* | £64

Lamb Cutlets *[G, M]* | £40

Miso-Glazed Mediterranean Vegetable
& Smoked Tofu Skewers (Plant) | £33
jewelled Israeli couscous, tzatziki *[Ce, G, N, S, SD]*

SAUCES £5.50

Béarnaise *[Ce, E, M, SD]*
Green peppercorn *[Ce, M, SD]*
Chimichurri sauce *[Mu, SD]*

All our beef is sourced from Donald Russell and is dry-aged for a minimum of 28 days.

CARVED FROM THE TROLLEY

FRIDAY

Rack of Lamb | £41
mint sauce *[Ce, E, G, M, Mu, SD]*

SATURDAY

Rack of Pork | £40
crackling, apple sauce *[Ce, E, M, Mu, SD]*

SUNDAY

Dry-Aged Sirloin | £46
Yorkshire pudding *[Ce, E, G, M, SD]*

BOWL SALADS

Small | £16 Large | £25
ADD

Spiced halloumi *[M]* £5 | £10.50 Grilled tiger prawns *[C]* £6 | £12.50 Grilled chicken £6 | £12.50 Asian beef *[Ce, S, Se]* £6 | £12.50

Sweet & Sour Asian Slaw (Plant) (T)
radish, mung beans, wasabi peanuts,
crispy shallots, sesame, chilli
[Ce, G, Mu, P, S, SD, Se]

Winchester Watercress & Rocket (Plant) (T)
quinoa, edamame beans, charred sweetcorn,
semi-dried tomato, grapes
[S, SD]

Chopped Salad
baby gem, blue cheese, spring onion, celery,
apple, walnuts, basil, alfalfa
[Ce, M, Mu, N, SD]

SIDES £8

Ratte potatoes
and green vegetables *[M]*
Triple-cooked chips
Mashed potato *[M]*

French beans, sunblushed tomatoes,
pesto, pine nuts *[M, SD]*
Tenderstem broccoli, toasted almonds *[M, N]*
Market green vegetables *[M]*


INVISIBLE CHIPS £3

0% fat 100% charity

Purchase a portion of Invisible Chips and you'll be helping to support people working in hospitality whose livelihoods are disappearing. To find out more about Hospitality Action and the superb Invisible Chips campaign, speak to a member of the team today.

Thank you for your support.

(Plant) Plant-based (T) Treetox (V) Vegetarian

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH [P] PEANUTS, [G] GLUTEN [L] LUPIN, [M] Milk, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS
For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.
DISHES FEATURING  ARE DRAWN FROM OUR SISTER PROPERTIES WITHIN ICONIC LUXURY HOTELS, SHOWCASING SOME OF THEIR ICONIC DISHES