

NIBBLES

The Kitchen Pickle Pot (V) (SD) <i>olives, caperberries, cornichons, sunblush tomato, pickled onions</i>	6
Roasted Mixed Nuts with Sea Salt (V) (N, SD)	6
Artisan Breadboard (V) (G, M) <i>Hoxton sourdough, rosemary focaccia, Netherend Farm butter, olive oil</i>	6
Stone-Baked Flatbread of the Day (V) (G, M, SD)	12

STARTERS AND SALADS

Salt & Pepper Squid (E, G, M, Mo, Mu, S) <i>aioli, chilli jam, coriander, charred lime</i>	18
Traditional Cornish Moules Marinières <i>Hoxton toasted sourdough (G, M, Mo, SD)</i>	14/28
Classic Prawn Cocktail (C, Ce, E, F, G, M, Mu, SD) <i>king prawns, brown toast, Netherend Farm butter, lemon</i>	18
Burrata (T) (Ce, G, M, Mu, SD) <i>Heritage tomatoes, olives, basil, sourdough, basil, Cabernet Sauvignon dressing</i>	15/28
Devon Thai Crab Risotto (C, Ce, F, M, SD)	18/36
New Forest Asparagus (Ce, E, F, M, Mu, SD) <i>hot smoked salmon, hollandaise, parsley, caper salad</i>	18/36
Spring Greens Vegetable Salad (T) (V) (Mu, SD) <i>artichokes, Tenderstem broccoli, asparagus, spring greens, quinoa, ras al hanout dressing</i>	14/18

A CULINARY JOURNEY

“As a young chef, I started my culinary journey right here at Chewton Glen, so I am delighted to be back sharing my passion for fresh locally sourced ingredients with a tempting menu of delicious dishes. It gives me great pleasure to welcome you to The Kitchen.”



MAINS

Fish & Chips <i>tartare, curry sauce, mushy peas, triple-cooked chips, lemon</i> (E, F, G, M, Mu, S, SD)	24
Catch of the Day (T) (market price) <i>served with seasonal vegetables, Winchester watercress, samphire, capers</i> Available without butter (Ce, F, M, Mu, SD)	
Cornish Cod <i>barbecued octopus, chorizo, romesco sauce, samphire, charred Tenderstem</i> (Ce, F, G, M, Mo, N, SD)	34
Buttered Chicken Curry <i>scented pilau rice, poppadum, chutneys</i> (G, M, N, SD)	30
Braised Lamb Shank <i>buttered mash, heritage kale, mint jus</i> (Ce, G, M, S, SD)	39
Mung Bean Tarka Dhal (V) <i>seasonal vegetables, scented pilaf rice, poppadum, chutneys</i> (Ce, G, SD)	29
Homemade Pasta (V) <i>ariabiatta, chilli, basil, olives, artichokes, sunblush tomato, pecorino</i> (Ce, G, M, SD)	29

PIZZA

Margherita (V) (G, M, SD) <i>San Marzano tomato, basil, mozzarella, pecorino</i>	15	Plant Power Pizza (V) (Ce, G, SD) <i>San Marzano tomato, grilled artichoke, broccoli, black olives, vegan mozzarella</i>	19
Roasted Smoked Ham (G, M, SD) <i>San Marzano tomato, smoked ham, roasted portobello mushrooms</i>	19	Extra Toppings: <i>Artichoke, Rocket, Ham, Portobello Mushroom, Tenderstem Broccoli, Ricotta, Olives</i>	2.5 each
N’djua, Grilled Artichoke (Ce, G, M, SD) <i>wild rocket, rosemary, San Marzano tomato, mozzarella, pecorino</i>	19	Gluten-free base:	1.5 supplement

GRILL

Rare Breed Pork Chop (Ce, F, G, M, Mu, SD) <i>all-butter mash, apple, sage, seasonal vegetables, red wine jus</i>	34
10 oz Sirloin (Ce, F, G, M, Mu, SD) <i>charred Baby Gem, Café de Paris butter, chunky chips</i>	39
Add chargrilled large prawns <i>with herbed garlic butter (C, M)</i>	12
Moving Mountains Burger (V) (Ce, G, Mu, S, SD) <i>pretzel bun, tomato chutney, vegan cheddar, crispy onion ring, triple-cooked chips and Asian slaw</i>	24
Rare Breed Beef Burger (Ce, G, M, Mu, S, SD) <i>brioche bun, tomato chutney, Monterey Jack cheese, bacon, crispy onion rings, triple-cooked chips and house slaw</i>	24
CHOOSE YOUR SAUCE 5	
Green Peppercorn (Ce, M, SD)	
Blue Cheese (Ce, M, SD)	
Red Wine Jus (Ce, M, SD)	
Chimichurri (V) (Ce, M, Mu, SD)	

TO SHARE

20 oz Bone-In Striploin for two guests (Ce, F, G, M, Mu, SD) <i>served with Café de Paris butter, grilled Baby Gem, chimichurri, Winchester watercress and chunky chips</i>	80
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SIDES

Buttered Jersey Royal Potatoes (V) (Ce, M, SD)	7
Chunky Chips (V) (G, M, SD) <i>truffle oil, pecorino, parsley</i>	8
Wild Rocket Salad (V) (Ce, M, Mu, SD) <i>pecorino, pickled shallots, pine nut</i>	7
Buttered Spring Vegetables (V) (Ce, M)	7
Chargrilled Broccoli (V) (Ce, G, M, S, SD, Se) <i>homemade chilli oil, crispy onion</i>	7
Buttered Mash Potato (V) (M)	7

PUDDINGS

Lemon & Lime Posset (Ce, E, G, M, SD) <i>Earl Grey shortbread biscuit, New Forest strawberry</i>	12
Vanilla Cheesecake (V) (G, S, SD) <i>seasonal fruits, vanilla ice cream</i>	12
Rhubarb Crumble (V) (Ce, E, G, M, S, SD) <i>rhubarb compote, vanilla ice cream, custard</i>	12
The Kitchen Apple (V) (E, G, M, S, SD) <i>‘apple’ and hot tatin</i>	14
New Forest Strawberries (V) (M, SD) <i>clotted cream, vanilla syrup</i>	12
A Selection of Ice Creams (V) (E, M, S, SD) <i>Vanilla, Salted Caramel or Dark Chocolate</i>	12

ALLERGEN KEY – (C) CRUSTACEANS, (Ce) CELERY, (E) EGGS, (F) FISH, (G) GLUTEN, (L) LUPIN, (M) Milk, (Mo) MOLLUSCS, (Mu) MUSTARD, (N) NUTS, (P) PEANUTS, (S) SOYA, (SD) SULPHUR DIOXIDE, (Se) SESAME SEEDS

(T) Treetox (V) Vegetarian Should you have any dietary requirements or allergies, please notify one of the team before ordering.

A discretionary service charge of 12.5% will be added to your bill, which goes directly to the whole team. If we have failed to ‘wow’ you, please tell us immediately.

WINE LIST

CHAMPAGNE & SPARKLING

		GLASS	BOTTLE
3005	England, West Sussex, FITZ White Sparkling (vegan)	13 (175ml)	45
0924	France Crémant de Limoux James Martin		66
3023	England, Hampshire, Nyetimber Classic Cuvée	14 (125ml)	75
0001	France, Champagne, Laurent-Perrier La Cuvée Brut	19 (125ml)	85
3025	England, Hampshire, Nyetimber Rosé	17 (125ml)	85
0002	France, Champagne, Laurent-Perrier Cuvée Rosé Brut	21(125ml)	110

WHITE - FRANCE

		175 ml	BOTTLE
0308	Herault, Chemin de la Serre Viognier blend	9	30
0306	Languedoc-Roussillon, Belardent Picpoul de Pinet		34
0315	Pays Nantais, Château Carre' Muscadet Sèvre-et-Maine Sur Lie		38
0925	Vin du Pays, James Martin Chardonnay blend	12	47
0152	Bordeaux, Château Argadens Blanc		49
0219	Burgundy, Domaine Les Chevenieres Macon		54

WHITE - ITALY

		175 ml	BOTTLE
1189	Campania, Corte del Golfo, Falanghina	9	32
1105	Trentino Alto Adige, Mezzacorona 'Castel Firmian' Pinot Grigio		34
1159	Puglia, Boccantino Fiano		38
1169	Sardinia, Gioacchino Sini 'Terra e Mare' Vermentino (sustainable)		42
1180	Toscana, Santa Cristina 'Campogrande' Orvieto		45
1176	Piemonte, La Zerba Gavi		49

WHITE - REST OF THE WORLD

		175 ml	BOTTLE
2110	Spain Rueda, Marques de Grinon Verdejo		34
7265	New Zealand, Marlborough, PA Road Sauvignon Blanc	10	40
2109	Spain Rias Baixas, Martin Codax 'Alba Martin' Albarino		52
3110	England, Kent, Simpson 'Gravel Castle' Chardonnay		52
5122	USA, California, CK Mondavi Chardonnay		53

ROSÉ

		175 ml	BOTTLE
0430	Vin du Pays, James Martin Rosé	12	42
1404	Italy-Puglia, Tormaresca 'Calafuria'	13	49
0423	France Provence, Maison Gutowski 'La Dependance'	14	50
0422	France Provence, Château Mirabeau 'Etoile'		68

RED - FRANCE

		175 ml	BOTTLE
0730	Loire, Saumur-Champigny Lavigne	10	39
0751	Rhone, Les Vignes du Prince 'Vielles Vignes, Grenache blend (vegan)		39
0705	Beaujolais Jean Loron Brouilly 'Les Thibaults'	12	46
0976	Vin du Pays, James Martin Syrah blend		55
0694	Burgundy, Laurent Borgeot Rouge		62
0599	Bordeaux, Château Rocher-Calon Montagne Saint-Emilion		62

RED - ITALY

		175 ml	BOTTLE
1672	Puglia, Boccantino Primitivo		34
1683	Puglia, Tenuta Tormaresca 'Neprica' Negroamaro	12	45
1580	Toscana, Santa Cristina, 'Chianti Superiore'		49
1781	Basilicata, Cantina del Notaio 'L'Atto' Aglianico		52
1546	Piedmont, Prunotto Barbera Asti 'Fiulot'		60
1582	Veneto, Ca' Rugate Valpolicella		67

RED - REST OF THE WORLD

		175 ml	BOTTLE
2638	Portugal Alentejo, Espaco Rural Bojador Tinto		40
7665	New Zealand, Pa Road Pinot Noir		47
7560	Australia Victoria, Billi Billi Shiraz		48
4517	Argentina Mendoza, Domaine Bousquet 'Reserva' Malbec (organic)		48
2506	Spain Toledo, Marques de Grinon 'Summa Varietalis'		69

If you wish to take a look at our extensive Chewton Glen wine list, which contains many award-winning wines, please ask a member of our team.