

NIBBLES

The Kitchen Pickle Pot (V) (SD) <i>olives, caperberries, cornichons, sunblush tomato, pickled onions</i>	6.50
Roasted Mixed Nuts with Sea Salt (V) (N, SD)	6.50
Artisan Breadboard (V) (G, M) <i>Hoxton sourdough, rosemary focaccia, Netherend Farm butter, olive oil</i>	6.50
Stone-Baked Flatbread of the Day (V) (G, M, SD)	12.50

STARTERS AND SALADS

Crispy Whitebait (Ce, F, G, M, Mu, SD) <i>Bloody Mary & Tartare sauce, charred lemon</i>	13
Classic Prawn Cocktail (C, Ce, E, F, G, M, Mu, SD) <i>king prawns, brown toast, Netherend Farm butter, lemon</i>	18.50
Whipped Goat's Cheese & Beetroot Salad (Ce, G, M, Mu, N, SD) <i>hazelnuts, Cabernet Sauvignon dressing</i>	13/25
Devon Thai Crab Risotto (C, Ce, F, M, SD)	19/37
Hot Smoked Salmon (Ce, F, M, Mu, SD) <i>Sauce gribiche, watercress, roasted broccoli, parsley & caper salad</i>	19/37
Super Grain Salad (T) (V) (Ce, G, M, Mu, SD) <i>quinoa and bulgar wheat, pomegranate, whipped feta, harissa dressing</i>	15/20

TO SHARE

20 oz Bone-In Striploin for two guests (20 minute wait) (Ce, F, G, M, Mu, SD) <i>baked English onion, chunky chips, sage & sourdough crumb, Café de Paris butter, Winchester watercress</i>	80
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SIDES

Chunky Chips (V) (G, M, SD) <i>truffle oil, pecorino, parsley</i>	8
Winchester Watercress Salad (V) (Ce, M, Mu, SD) <i>pickled shallots, toasted pine nuts, pecorino</i>	7
Barbecue Tenderstem Broccoli (V) (Ce, G, M, SD) <i>black garlic butter, sage & onion crumb</i>	7
Roasted Root Vegetables (M, SD) <i>verjus and maple glaze, toasted seeds</i>	7
Buttered Mashed Potatoes (M)	7

MAINS

Fish & Chips 25 <i>tartare, curry sauce, mushy peas, triple-cooked chips, lemon</i> (E, F, G, M, Mu, S, SD)	
Catch of the Day (T) (market price) (Ce, F, M, Mu, SD) <i>served with seasonal vegetables, Winchester watercress, samphire, capers</i> Available without butter	
The Kitchen Fish Pie (C, E, F, G, M, SD) 35 <i>prawns, boiled egg, mushrooms, buttered mash, Old Winchester sourdough crumb, tomato and red pepper compote</i>	
Buttered Chicken Curry (G, M, N, SD) 32 <i>scented pilaf rice, raita, lime pickle, mango chutney, poppadom</i>	
Slow-Cooked Lamb Shank 39.50 (Ce, G, M, S, SD) <i>buttered mash, Savoy cabbage, crispy kale, minted jus</i>	
Mung Bean Tarka Dhal (V) (Ce, G, SD) 30 <i>seasonal vegetables, scented pilaf rice, poppadum, chutneys</i>	
Rigatoni Pasta (V) (Ce, G, M, SD) 30 <i>ariabiatta, chilli, basil, olives, artichokes, sunblush tomato, pecorino</i>	

GRILL

Pork Chop (Ce, F, G, M, Mu, SD) 35 <i>all-butter mash, apple, sage, seasonal vegetables, red wine jus</i>	
10 oz Sirloin (Ce, G, M, Mu, SD) 40 <i>baked English onion, chunky chips, sage & sourdough crumb, Café de Paris butter, Winchester watercress</i>	
Add chargrilled large prawns 13 <i>with herbed garlic butter (C, M)</i>	
Moving Mountains 25 Burger (V) (Ce, G, Mu, S, SD) <i>pretzel bun, tomato chutney, vegan cheddar, crispy onion ring, triple-cooked chips and Asian slaw</i>	
Beef Burger (Ce, G, M, Mu, S, SD) 25 <i>brioche bun, tomato chutney, Monterey Jack cheese, bacon, crispy onion rings, triple-cooked chips and house slaw</i>	

CHOOSE YOUR SAUCE 5.50

Green Peppercorn (Ce, M, SD)
Blue Cheese (Ce, M, SD)
Chimichurri (V) (Ce, M, Mu, SD)

PIZZA

Margherita (V) (G, M, SD) 15.50 <i>San Marzano tomato, basil, mozzarella, pecorino</i>	Plant Power Pizza (V) (Ce, G, SD) 19.50 <i>San Marzano tomato, grilled artichoke, broccoli, black olives, vegan mozzarella</i>
Roasted Smoked Ham (G, M, SD) 19.50 <i>San Marzano tomato, smoked ham, roasted portobello mushrooms</i>	Extra Toppings: 2.5 each <i>Artichoke, Rocket, Ham, Portobello Mushroom, Tenderstem Broccoli, Ricotta, Olives</i>
N'djua, Grilled Artichoke (Ce, G, M, SD) 19.50 <i>wild rocket, rosemary, San Marzano tomato, mozzarella, pecorino</i>	Gluten-free base: 1.5 supplement

PUDDINGS

White Chocolate and Whiskey Bread & Butter pudding (E, G, M, S, SD) 12.50 <i>pouring cream and vanilla ice cream</i>	
Vanilla Cheesecake (V) (G, S, SD) 12.50 <i>seasonal fruits, blackcurrant sorbet</i>	
Pear Frangipane Tart (E, G, M, N, SD) 12.50 <i>burnt pear purée, pistachio ice cream</i>	
The Kitchen Apple (V) (E, G, M, S, SD) 14.50 <i>'apple' and hot tatin</i>	
Salted Caramel Delice (V) (E, G, M, SD) 12.50 <i>Morello cherry, mixed berry sorbet</i>	
A Selection of Ice Creams (V) (E, M, S, SD) 12.50 <i>Vanilla, Salted Caramel or Dark Chocolate</i>	

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."



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.