

CHEWTON GLEN

THE DINING ROOM

STARTERS

Dressed Devon Crab | £24
pickled radish, caviar, celeriac
& apple remoulade
[C, Ce, E, F, G, Mu, SD]

Chesil Smokery Oak-Smoked Salmon | £20
crème fraîche, chives
[Ce, F, G, M, Mo, SD]

Chewton Glen Twice-Baked
Emmental Soufflé (v) | £21
[E, G, M, Mu, N, SD]

Linguine (v) | £20 | £32
forest mushrooms, hazelnut, dragoncello
[Ce, E, G, M, N, SD]

Glazed Old Spot Pork Cheek | £20
smoked potato, apple, Calvados
[Ce, M, SD]

Soup of the Day (v) | £12
[Ce, M, SD]

PLANT, RAW & CURED

Citrus-Cured Sea Bass | £22
sesame, pomelo, tamara,
dashi vinaigrette
[Ce, F, G, Mo, Mu, Se]

Carlingford Lough Oysters
6, 9 or 12 | £22 / £33 / £44
[G, Mo, SD]

Tandoori Loch Duart Salmon | £23
yogurt, lime, onion bhaji
[F, G, M, SD]

Salt-Baked Heritage
Beetroot (PLANT) | £19
pickled carrot, za'atar,
apple, hazelnuts
[SD, Se, N]

BOWL SALADS

Small | £16 Large | £24
ADD

Spiced halloumi [M] £5 | £10 Grilled tiger prawns [C] £6 | £12 Grilled chicken £5 | £10 Asian beef [Ce, S, Se] £6 | £12

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

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


Chopped Salad (v)
blue cheese, apple, celery, spring onion,
Périgord walnuts, alfalfa sprouts, basil
[Ce, M, Mu, N, SD]

MAINS

Thai Lobster Curry | £58
coconut rice
[C, Ce, G]

Gigha Halibut | £36
hay-baked celeriac, shiso, pine nut, red wine jus
[Ce, F, G, S, SD]

Vegetable & Paneer Thai Red Curry (v) | £31
coconut rice [Ce, G, M, S, Se]
[Plant option available on request.]

 Barbecued Cauliflower (v) | £30
smoked Rosary goat's cheese, almond [E, G, M, N, SD]
[Plant option available on request.]

Butternut Squash & Lentil Dahl (PLANT) | £30
sweet potato, chickpeas, coconut
[Ce, G, N, S]

Loin of Exmoor Venison | £38
confit shoulder, parsnip, Asian pear
[Ce, G, M, SD]

Creedy Carver Duck Breast | £36
winter squash, braised bacon,
Swiss chard
[Ce, G, M, N, S, SD]

CARVED FROM THE TROLLEY

FRIDAY

Rack of Lamb | £36
mint sauce [CE, E, G, M, MU, SD]

SATURDAY

Rack of Pork | £34
crackling, apple sauce [CE, E, M, MU, SD]

SUNDAY

Dry-Aged Sirloin | £38
Yorkshire pudding [CE, E, G, M, SD]

GRILL

All grill fish mains are served with Pink Fir potatoes and vegetables. All grill meat mains are served with Portobello mushroom, gremolata and triple-cooked chips.

 Dover Sole, Grilled [F, M] | £59
or Meunière [F, M] | £59

Loch Duart Salmon [F, M] | £34

Sirloin 10oz [G, M] | £38

Rib Eye on the Bone 14oz [G, M] | £44

Spatchcock Corn-Fed Poussin [G, M] | £34

Fillet on the Bone 8oz [G, M] | £52

Lamb Cutlets [G, M] | £36

Miso-Glazed Mediterranean Vegetable
& Smoked Tofu Skewers (PLANT) | £30
jewelled Israeli couscous, tzatziki [G, N, SD, S]

SAUCES £5

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.

SIDES £7

Triple-cooked chips
Garden leaves, roast garlic & balsamic [G, SD]
Tartiflette [M, SD]

Koffman's cabbage, creamed bacon, carrot, swede [M, SD]
Green vegetables & new potatoes [M]
Ale-braised carrots, pine nuts, thyme [G, M, SD]

INVISIBLE CHIPS £3

0% fat 100% charity

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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.