

CHEWTON GLEN

THE DINING ROOM

OYSTERS & CAVIAR

PORLOCK BAY ROCKS

6, 9 or 12 | 27 / 38 / 52

Served with rye bread and a choice of dressing:

lemon, shallots & cabernet sauvignon vinegar

yuzu ponzu

lemon & tabasco

KING'S CAVIAR

*Renowned for exceptional quality,
King's Caviar guarantees provenance and authenticity.*

Served with buckwheat blinis & crème fraiche.

Imperial 30gm or 50gm | 80 / 130

Oscietra 30gm or 50gm | 85 / 140

STARTERS

Pressing of Duck Liver | 28

rhubarb, chicory

Buffalo Burrata | 23

Isle of Wight tomatoes, chilled tomato gazpacho

Artichoke & Summer Truffle Salad (V) | 24

Winchester watercress, ricotta, champagne vinaigrette

SUSTAINABLY SOURCED SHELLFISH

Supplied by local fishmongers who work in harmony with the environment.

Tuna Tataki | 26

sesame, avocado, Nam Jim dressing

Grilled Prawns | 24

samphire, garlic & parsley

Dressed Devon Crab | 26

Bramley apple & celeriac remoulade,
pickled radishes

Isle of Orkney Scallops | 26

pork belly, XO sauce, crispy shallots

RAW

A choice of locally-sourced and responsibly-farmed artisan fish.

ChalkStream Trout | 24

pastrami cure, mustard seed, cucumber

Glitne Halibut | 24

fennel, pickled red onion, orange

Chesil Smokery | 25.50

smoked salmon

MAINS

Rod and Line-Caught Sea Bass | 42.50

fennel purée, brown shrimps, lilliput capers, preserved lemon

Glitne Halibut T-Bone | 42.50

sea vegetables, lobster & tarragon sauce

South Coast Dover Sole | 60

grilled or à la meunière

Miso-Glazed Roast Aubergine (PB) | 32.50

pilpelchuma hummus, wild rocket

BBQ Cauliflower Steak (V) | 32.50

gnocchi, pickled onions, Rosary goat's cheese

MEAT

Exceptional grass-fed British beef supplied by Donald Russell.

Spring Lamb Rump | 41

crispy rib, peas, morels

10 oz Rib of Beef on the Bone | 44

24 oz Sharing T-Bone Steak | 92

8 oz Fillet of Beef | 60

Sauces 5.50: Red wine & bone marrow | Armagnac, Tellicherry & green peppercorn | Classic Béarnaise

LOBSTER

Sustainably sourced from UK waters.

Lobster Curry | 62

SIDES | 8

Triple-Cooked Chips

Jersey Royals

seaweed butter

Tunworth Mashed Potatoes

French Beans

rose harissa & pine nuts

Garden Peas

smoked ham hock, silverskin onions & lettuce

Tossed Garden Leaves

roast garlic & balsamic vinaigrette

Isle of Wight Tomatoes

sourdough, red onion

CHEESES

*Our cheese collection is sourced from the best
cheese producers in the South of England.
Served with fruit toasts, red grapes, celery,
estate honey and green tomato chutney.*

Stinking Bishop Cow, Soft

Isle of Wight Blue Cow, Soft

Black Bomber Cow, Hard

Wigmore Sheep, Soft

Rosary Ash Goat, Crumbly

Ragston Goat, Soft

Smoked Old Winchester Cow, Hard

3 Cheese Collection | 16

5 Cheese Collection | 21

The Full Cheese Collection | 24

DESSERTS | 16.50

Yorkshire Pink Rhubarb & Custard Tart

Mascarpone Panna Cotta

New Forest strawberries

Valrhona Chocolate & Salted Caramel Fondant

white coffee ice cream

Sour Apricot Cannelloni (PB)

brandy snap, raspberry & vanilla

Alphonso Mango Pavlova (V)

basil sorbet

Handmade Ice Creams

Salted Caramel, Chocolate, White Coffee

Strawberry, Vanilla

Handmade Sorbet

Mango & Passion Fruit, Coconut, Raspberry, Lime

(PB) Plant-based (+PB) Plant-based option available (V) Vegetarian



Scan here or ask a member of the team for food allergen information. Should you have any dietary requirements or allergies, please notify one of the team members before ordering.