

# THE KITCHEN

AT CHEWTON GLEN



## THE KITCHEN – A NEW RESTAURANT AND COOKERY SCHOOL AT CHEWTON GLEN

### BACKGROUND

Located on the grounds of the renowned Chewton Glen Hotel and Spa in Hampshire, The Kitchen was officially launched in late March 2017. The handsome new-build space was created with a dual purpose - a cookery school and a 42-seater informal restaurant, both overseen by celebrity chef and former alumnus James Martin. The 12-station cookery school, led by Chef Tutor Rob Cottam, features a rolling roster of courses and demonstrations designed to inspire, inform, educate and, most importantly, provide an enjoyable culinary experience. James Martin, along with the restaurant's Head Chef Adam Hart, has created the British-influenced menu of casual comfort food classics, often with a touch of luxury, ranging from wood-fired pizzas and gourmet burgers, to healthy superfood salads and indulgent desserts. In many cases, Chewton Glen's gardens provide the vegetables, fruit and herbs needed, and guests are encouraged to visit with the hotel's own forager and gardeners. The open-plan interior design not only showcases the chefs at work, but also provides a glimpse into the day-to-day activity in the busy adjacent cookery school. Similarly, the accompanying lounge area is perfect for snacks or a lighter grazing experience, and a spacious outdoor terrace is also available for al fresco dining.

### RESTAURANT MENU - TYPICAL DISHES

Gin and tonic scampi with ponzu dressing  
Cornish mussels with Laverstoke Park chorizo  
Salad of chargrilled tiger prawns with kohlrabi, celeriac, dulse, ginger and spring onions  
Trenchmore Wagyu beef burger with field mushrooms and truffle mayonnaise  
Artichoke, asparagus, Flambards egg and Dorset truffle sourdough pizza  
Salt-aged Udale ribeye  
Wood-fired whole seabass with watercress salsa verde  
Chocolate tart with Beaulieu strawberries and cream  
Sticky toffee pudding with toffee sauce  
Pavlova with mango, passion fruit and basil

### PRICES

Snacks and starters £4-£15; Main courses £10-£28; Desserts £6

### OPENING HOURS

Lunch: Monday-Thursday Noon-2pm, Friday-Saturday Noon-2:30pm  
Dinner: Monday-Thursday 6pm-11pm, Friday-Saturday 5pm-11pm  
Sunday all day dining Noon-8pm

### DRINKS LIST

There is a short, international 40 bin wine list with many selections from small growers (bottles from £20); all are available by the glass (from £4) or 500ml carafe (from £16). In addition, there is an extensive cocktail list that incorporates some local area whiskeys, gin and vodka, plus a range of craft beers.

## COOKERY SCHOOL

Both half-day and full-day classes are available, with prices ranging from £45-£350. There are also Junior Chef courses offered at weekends and during school holidays. A full class schedule can be found on the website: [www.chewtonglen.com/thekitchen](http://www.chewtonglen.com/thekitchen). As well as James Martin classes (see below), a roster of guest chefs will include Dan Doherty of Duck & Waffle (8 December), Ben Tish - former chef/director of the Salt Yard Group (17 November), and Daniel Turco of the Gritti Palace in Venice (18 October).

### TYPICAL COOKERY CLASSES

Found & Foraged (13 September)  
Morocco to the Middle East (5 September, 3 October, 10 November)  
Baking Greats (29 September)  
Nutritious & Delicious (14 September)  
James Martin Perfect Puddings (21 September, 12 October, 16 November)  
The Best of Bread (8 September, 4 October)  
Inside Sri Lanka (9 September, 7 December)  
It's a Gin Thing (26 August, 1 December)  
Journey Through Asia (9 August, 6 September, 14 October)

### Children's Classes

Tortellini & Truffles (3 August, 16 August, 31 August) - 8-12 year olds  
Make & Bake (18 August, 25 August, 1 September)  
Sushi & Soufflés (3 August, 16 August) - 13-17 year olds  
Spice it Up (18 August, 25 August, 25 October)  
Puffs & Pavlovas (17 August, 24 August, 22 October) - all ages

### CHEWTON GLEN BACKGROUND INFORMATION

Chewton Glen is a five-red star privately-owned luxury country house hotel, located on the edge of the New Forest National Park in Hampshire and just a few minutes' walk from sea. Featuring an award-winning restaurant, world-class spa - including an indoor 17-metre swimming pool, luxurious accommodation and modern meeting facilities, the hotel has 70 individually designed bedrooms and suites including 12 tree-house suites, a nine-hole par three golf course, croquet lawn, indoor and outdoor tennis courts, and a spa which has been voted the best in Europe. Chewton Glen is also a member of Relais & Châteaux, and has been voted 'Best UK Holiday Hotel', as well as listed as one of the 'World's Best Hotels' by Condé Nast Traveller.

### MISCELLANEOUS

Full address: Chewton Glen, New Milton, Hampshire BH25 6QS  
Website: [www.chewtonglen.com/thekitchen](http://www.chewtonglen.com/thekitchen) Twitter & Instagram: @TheKitchenatCG  
Restaurant reservations: 01425 282 212  
Nearest BR station: New Milton, mainline to London Waterloo

### PRESS ENQUIRIES

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