

STARTERS

Dressed Devon crab
pickled radish, celeriac & apple remoulade
[C,Ce,E,G,Mu,SD] £18

Chesil Smokery oak-smoked salmon
crème fraîche, chives [Ce,D,F,G,Mo,SD] £18

Carlingford Lough oysters
[G,Mo,SD] 6, 9 or 12 £17 / £25 / £33

[v] Buffalo buratta
winter squash, walnut, sage [Ce,D,G,N,SD] £17

Mosaic of game
pistachio, chicory, sultana purée, toasted brioche
[Ce,D,E,G,Mu,N,SD] £18

[v] Soup of the day
[Ce,D,SD] £9

BOWL SALADS

Small £12 | Large £24
add grilled prawns £6 | £12 - add grilled chicken £5 | £10

[v] Sweet & sour Asian slaw
radish, wasabi peanuts, crispy shallots [Ce,Mu,P,S,SD,Se]

[v] Chopped salad, apple, spring onion, Périgord walnuts, alfalfa sprouts
[Ce,Mu,N,SD]

MAINS

Thai lobster curry
coconut rice [C,Ce,G] £49

Fillet of halibut
herb glaze, sea vegetables, smoked butter sauce [D,F,G,SD] £32

[v] Barbecued cauliflower 
smoked Rosary goat's cheese, almond [D,E,G,N,SD] £24

Conchiglie pasta
ox cheek ragu, pancetta, parmesan, gremolata [Ce,D,E,G,SD] £30

GRILL

All grill fish mains are served with pink fir potatoes & vegetables. All grill meat mains are served with portobello mushroom, gremolata & triple cooked chips.

Dover sole, grilled [D,F] 
or meunière [D,F,G]
£49

Sirloin 10oz [D,G]
£34

Fillet on the bone 8oz [D,G]
£39

Loch Duart salmon [D,F]
£29

Rib eye on the bone 14oz [D,G]
£36

Lamb cutlets [D,G]
£31

Spatchcock Poussin [D,G] £28

SAUCES £4

Béarnaise [Ce,D,E,SD] | Green peppercorn [Ce,D,E,SD] | Blue cheese [Ce,D,E,SD]

All of our beef is sourced from Donald Russell and is dry aged for a minimum of 28 days

SIDES £6

Triple cooked chips

Estate garden leaves, roast garlic & balsamic [SD]

Minted pink fir potatoes [D]

Fine beans, shallots & sunblush tomato [D,SD]

Green vegetables & new potatoes [D]

DESSERTS £12

Valrhona chocolate fondant, pistachio ice cream [D,E,G,N,S,SD]

Home-made ice cream & sorbets [D,E,G,N,S,SD]

Pineapple carpaccio coconut sorbet, lemongrass, passionfruit 

Iced Chewton Glen honeycomb parfait [D,E] 

Artisan British Cheeses [Ce,D,G,SD] £16

ALLERGY KEY – [C] CRUSTACEANS, [Ce] CELERY, [D] DAIRY, [E] EGGS, [F] FISH [P] PEANUTS, [G] GLUTEN [L] LUPIN, [N] NUTS, [Mo] MOLLUSCS [Mu] MUSTARD, [S] SOYA [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS
For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.

DISHERS FEATURING  ARE DRAWN FROM OUR SISTER PROPERTIES WITHIN ICONIC LUXURY HOTELS, SHOWCASING SOME OF THEIR ICONIC DISHERS