

To start...

Fresh Cornish Sardines £9

On toasted sourdough bread, with tomato chutney, basil, fresh tomatoes and extra virgin olive oil

Confit Onions £9

Braised Roscoff onions, Treviso, chilli jam, Isle of Wight Briddlesford Farm halloumi

Fried Buttermilk Chicken £9 / £17

Chipotle mayo, sour cream dressing, green chillies

Isle of Wight Tomato, Laverstoke Park mozzarella, basil extra virgin olive oil, red onion rings £9 / £15

Moules Marinière £11 / £21

White wine, garlic, shallot, parsley

Cornish Fish Goujons £10 / £20

Lemon mayonnaise, watercress

6 or 12 Porthilly Oysters £3.50 each with shallot red wine vinegar, lemon

Meat

10 oz Sirloin Steak £34

Soy glaze, shiitake mushroom, mushroom ketchup, charred Roscoff onions, puffed rice, watercress

The Chewton Dog £16

Smoked bratwurst, Fontina cheese, crispy onions, ketchup, triple mustard dressing, red cabbage, brioche bun, chips

WAGYU Beef Burger & Chips £18

Fontina cheese, Isle of Wight tomato chutney, lettuce, sweetcure bacon, brioche bun

Fish & Shellfish

The Kitchen Fish & Seafood Pot £25

Assorted day boat fish and seafood, shore crab, samphire, cream, brandy, tomato sauce with rouille

Deep Fried Cornish Day Boat Fish £24

Cider battered, chilli jam, garlic mayo, watercress, chips
Please refer to the blackboard for today's catch

Herb Crusted Baked Cornish Plaice £24

Lemon, parsley, lovage, watercress

Lobster half £25 / whole £45

Grilled with butter or cold with lemon mayonnaise, mixed leaves, house dressing, chips

Whole Cornish Lemon Sole £34

Pan fried in nut brown butter, parsley, lemon

Roast Cod £26.50

Line caught Cornish cod, romesco, green fennel, fennel seeds

Homemade Pasta

Fresh Homemade Gnocchetti Pasta £16

Whole wood roasted tomato, pesto, fresh basil, garlic, parmesan

If you like the taste of our fish and seafood please visit and order online for delivery to your door at www.jamesmartinchef.co.uk

Should you have any dietary requirements or allergies, please notify one of the team before ordering. A discretionary service charge of 10% will be added to your bill, which goes directly to the whole team. If we have failed to 'wow' you, please tell us immediately. Service charge will be removed and every effort made to redeem ourselves.

Sides

Green Beans £5

French beans, butter, black pepper

Chips £5

Truffle Chips £8
Fresh truffle, aged Parmesan cheese

Mac & Cheese £5

Macaroni with aged cheddar béchamel

Lobster Mac & Cheese £10

Salad £6
Mixed leaves, chicory, herbs, house dressing

Bread £4

Toasted sourdough, extra virgin olive oil

Desserts

Banana Split £8

Wood roasted banana, Laverstoke Park buffalo milk ice cream, chocolate sauce, salted caramel sesame popcorn

Knickerbocker Glory £8

Laverstoke Park ice cream, cream, brownies, marshmallow, homegrown cherry compote, basil syrup, toasted almonds, walnuts

Strawberry Meringue 'Bisous' £8

Strawberry meringue and cream sandwich, strawberry sauce

The Kitchen Apple £8

Vanilla ice cream, caramelised pink lady apples

Ice Cream Selection £8

WINE LIST

CHAMPAGNE & SPARKLING

			175ml	Bottle
0025	France Champagne, Veuve Clicquot Ponsardin 'Yellow Label'	[vegan]	19	70
0026	France Champagne, Veuve Clicquot Ponsardin Rose'	[vegan]	26	99
0085	France Champagne, Billecart-Salmon Rosé – min 2 glasses -		56	230
3005	England West Sussex, FITZ White Sparkling	[vegan]	15	54
3060	England Hampshire, Exton Park Brut	[vegan]	18	80
3063	England Hampshire, Exton Park Brut Rosé	[vegan]	20	85

WHITE

			175ml	Bottle
FRANCE				
0920	Cotes de Gascogne, Domaine Horgelus Colombard			24
0917	Roussillon, Chateau de Campuget Viognier	[vegan]		27
0306	Languedoc, Belardent Picpoul de Pinet	[vegan]		30
0315	Pays Nantais, Chereau-Carre' Muscadet Sèvre-et-Maine Sur Lie 'Château de Chasseloir'			34
0328	Loire, Cave de Pouilly-Sur-Loire Pouilly-Fumé 'La Mariee'			54
0342	Loire, Domaine Millet Roger Sancerre		15	54
0166	Burgundy, Domaine D'Elise Chablis		16	60
0108	Alsace, Jean Becker Riesling 'Froehn Grand Cru'	[organic, vegan]		75
0193	Burgundy, Domaine Michelot Meursault	[vegan]		124
0206	Burgundy, Domaine A.Chavy Puligny-Montrachet			140
0229	Burgundy, Domaine Bachey-Legros Chassagne-Montrachet			160
ITALY				
1913	Veneto, Arietta Pinot Grigio			24
1910	Veneto, Corte Adami Garganega 'Soave'			29
1117	Sicilia, La Mura Grillo	[organic]		30
1135	Emilia Romagna, Cevico Pignoletto 'Romandiola'	[low alcohol]		34
1175	Piemonte, San Silvestro Gavi di Gavi 'Fossili'	[vegan]	12	40
1169	Sardegna, Gioacchino Sini Vermentino 'Terra e Mare'	[sustainable]	15	54
1933	Toscana, Frescobaldi Chardonnay 'Bianco'	[vegan]		54
1149	Campania, Feudi di San Gregorio Greco di Tufo	[vegan]		54
1137	Toscana, Montauto Sauvignon Blanc 'Gessaia'			56
1152	Abruzzo, Lunaria Pecorino 'Civitas'	[organic, biodynamic]		55
1256	Umbria, Marchese Antinori Grechetto 'Cervaro della Sala'			161
SPAIN				
2912	Tierra Castilla, Vega Badenes Verdejo		6	23
2913	Aragon, Bodega Anadas Macabeu blend 'Care'			26
2120	Monterrei, Finca os Cobatos Godello	[vegetarian]		33
2117	Rias Baixas, Terra de Asorei Albarino			34
2152	Navarra, Tandem Viognier 'Immacula'			39
GREECE & CYPRUS				
3172	Trodoo Mountains, Kyperounda Winery Xinestery			43
3171	Epanomi, Ktima Gerovassiliou Viognier	[sustainable]		59
3174	Santorini, Gaia Wines Assyrtiko			74

ROSÉ

			175ml	Bottle
0405	France Provence, Saint Sidoine Provence Rose'		12	42
1405	Italy Toscana, Montauto 'Staccione'			52
0412	France Provence, Caves d'Esclans 'Whispering Angel'	[vegan]		73

RED

			175ml	Bottle
FRANCE				
0700	Beaujolais, Olivier Ravier Fleurie	[vegan]		42
0670	Burgundy, Les Champs Perdix Pinot Noir		15	54
0518	Bordeaux, Château Cantemerle 'Les Allees de Cantemerle' Haut-Medoc		28	112
0619	Bordeaux, Château Mazeyres Pomerol	[organic]		128
0646	Burgundy, Domaine Vallet Frères Chambolle-Musigny			160
ITALY				
1586	Emilia Romagna, Medici Ermete Lambrusco Secco			32
1515	Piemonte, San Silvestro Barolo	[vegan]		78
1665	Sardegna, Gioacchino Sini Cabernet blend 'Oltremare'	[sustainable]		115
1513	Piemonte, Angelo Gaja Nebbiolo 'Langhe Conteisa'			620
SPAIN				
2525	Spain, Pares Balta 'Mas Petit'	[Bio, Organic]	10	33

THE
KITCHEN

