

A CULINARY JOURNEY

“As a young chef, I started my culinary journey right here at Chewton Glen, so I am delighted to be back sharing my passion for fresh locally sourced ingredients with a tempting menu of delicious dishes. It gives me great pleasure to welcome you to The Kitchen.”




PIZZA

Stone-baked pizzas in James’ traditional Neapolitan style, with a thin base, and crisp and chewy crust.

Margherita (V) 18

San Marzano tomato, basil, mozzarella, pecorino

Prosciutto & Artichoke 20

Red onion, San marzanno tomato, mozzerele, rocket, rosemary

Spicy Diablo 20

“Real Cure” Nduja Sausage, artichoke, maple, San Marzano tomatoes, mozzarella, rocket, pecorino

Plant Power (PB) 20

Tenderstem broccoli, rocket, vegan mozzarella, olives, basil, San Marzano tomatoes

Additional Toppings: 2.5 each

Artichokes Tenderstem Broccoli Goats Cheese  
Olives Roasted red onions Prosciutto

Gluten-free bases available upon request 1.5 extra

NIBBLES:

Flatbread 12.5 | House focaccia 6.5 | Scratchings 6.5  
Kitchen olive & pickle pot 6.5 | Rosemary almonds 6.5



TO START

Soft Shell Singapore Chilli Crab 20/40  
Bao bun, Thai slaw, crisp shallots, coriander & lime

Severn & Wye Kiln Smoked Salmon 16.5  
Local asparagus, new potatoes & bagna cauda

Jacob’s Ladder Arancini 14  
Truffle and Maderia mayonnaise, pecorino

Crisp Salt & Pepper Squid 16.5  
Chilli jam, garlic aioli

Thai Crab Risotto 18/36  
Lemongrass, kaffir lime, green chilli

LAND & SEA

Carefully selected by James from his exceptional local suppliers, bringing you the freshest meat and fish.

10 oz Dry Aged Sirlion Steak 52  
Sage and onion, cafe Paris butter, Hampshire water cress, triple cooked chips  
Green peppercorn Sauce 5 - Roquefort Cheese Sauce 5

Buttered Chicken Curry 34  
Scented pilaf rice, chutney, poppadoms

Roasted Pork Chop 36  
Sage & onion, granny smith apple, calvados jus, mashed potato, charred hispi

Skate Wing 38  
Samphire, capers, new potatoes, watercress & grilled lemon

Roast Lamb Rump 42  
Millianaise risotto, gremolata, crispy kale, roasting juice

Cornish Mussels Marinière 14/28  
Sourdough, tarragon & bay leaf

Fish & Chips 24  
Mushy peas, triple-cooked chips, tartare sauce, curry sauce

Roasted Cod 35  
Cashews, coconut, spring greens, Tellicherry sauce, scented pilaf rice

Polenta Crusted Aubergine 35  
Jewelled tabbouleh, rose harissa & feta

VEGETABLES AND GREEN SALADS

Crisp, vibrant seasonal vegetables and salads, bursting with fresh, garden-picked flavour.

Honey roasted butternut squash 7.5  
Harissa dressing, feta and pomegranate, toasted walnuts

Star Anise Carrots (PB) 7.5  
Maple & verjus glaze

James’ All Butter Mash (V) 7.5  
Sour cream & chive, potato puffs

Baby Spinach (V) 7.5  
Crispy leek, pecorino, miso & truffle dressing

Hampshire watercress, pickled shallots & pecorino salad (V) 7.5

Triple cooked chips 7.5  
With truffle pecorino, parsley 10

Spring Greens 7.5  
Garlic & herb butter, crispy shallots

Katchcumber Heirloom Tomato Salad 7.5  
Red onion, coriander & chilli

Steamed New Potatoes 7.5  
Garlic & herb butter

BURGERS

The stock we source is grass-fed and outdoor-reared, nurtured with exceptional husbandry and care.

Ultimate Beef Burger 26

Brioche bun, 6 oz patty, Monterey jack cheese, streaky bacon, tomato chutney, sweet mustard, gherkin, onion ring, James chunky chips, coleslaw

Sloppy Giuseppe Burger 28.50

Texas State fair meat sauce, brioche bun, 6 oz patty, Monterey jack cheese, streaky bacon, tomato chutney, sweet mustard, gherkin, onion ring, James chunky chips, coleslaw

Buttermilk Chicken Burger 26

Brioche bun, Nashville crisp chicken breast, ranch dressing, baby gem, James chunky chips, coleslaw

Moving Mountains Burger (PB) 26

Pretzel bun, tomato chutney, vegan cheddar, crisp onion ring, Asian slaw, James chunky chips

Additional Toppings 2.5

Monterey Jack | Coleslaw | Sloppy Joe | Bacon

PUDDINGS

Lemon posset 12.5  
lemon curd, almond biscotti

Biscoff Caramel Cheesecake (V) 12.5  
Salted caramel sauce

Classic Sticky Toffee Pudding (V) 12.5  
butterscotch sauce, Madagascan vanilla ice cream

Dark Chocolate Mousse 12.5  
Morello cherries, mixed berry sorbet

A Selection of Ice Creams & Sorbets (V) 12

TEA & COFFEE 6.5

All served with shortbread & fudge

Cappuccino, Latte, Espresso, Flat white, Americano, Decaff

English Breakfast, Earl Grey, Green Tea, Peppermint, Chamomile, Red Berry



SCAN THE QR CODE FOR  
ALLERGEN KEY

(PB) Plant-based (V) Vegetarian

Should you have any dietary requirements or allergies, please notify one of the team before ordering.  
A discretionary service charge of 12.5% will be added to your bill, which goes directly to the whole team. If we have failed to ‘wow’ you, please tell us immediately.

# WINE & DRINKS MENU

## CHAMPAGNE & SPARKLING

		125ml	BOTTLE
3005	England, FITZ white sparkling [V]	13	54
0075	<b>France, James Martin Cremant Limoux</b>	15	70
3091	England, Wild Idol Sparkling [0% ABV] [GF, V]	15	70
3092	England, Wild Idol Sparkling Rosé [0% ABV] [GF, V]		70
3027	England, Nyetimber Classic Cuvée [V]	17	90
0008	France, Laurent-Perrier Héritage [V]	20	95
0002	France, Laurent-Perrier Héritage Rosé [V]	23	130

## WHITE

		125ml	175ml	BOTTLE
0308	France Herault, Chemin de la Serre Viognier [V]			30
7190	New Zealand, Ara Marlborough Sauvignon Blanc 'Zero' [0% ABV] [V]	7	8	32
2100	Spain, Bodegas Paniza Dama D Garnacha Blanca [V]			32
1100	Italy Trentino Alto Adige, Podere Vaglie Novita Pinot Grigio [V]	8	9	34
0306	France Languedoc-Roussillon, Belardent Picpoul de Pinet [V]			34
7265	New Zealand Marlborough, PA Road Sauvignon Blanc	9	11	39
0309	<b>France Languedoc-Roussillon, James Martin Chardonnay</b>	12	14	51
3294	Hungary Tokaji, Szepsy 'Hun' Furmint [V]	12	14	51
3110	England Kent, Simpson 'Gravel Castle' Chardonnay [V]			54
0195	France Burgundy, Domaine Sylvain Debord Chardonnay [V]			65

## ROSÉ

		125ml	175ml	BOTTLE
2490	Spain, Torres 'Natureo' Rosé [0% ABV] [GF]	6	7	30
0450	France Provence, Chateau de Berne 'Esprit' Rosé	9	11	39
0430	<b>France Languedoc-Roussillon, James Martin Rosé</b>	12	14	51
1404	Italy Puglia, Tormaresca 'Calafuria' Rosé			54

## RED

		125ml	175ml	BOTTLE
2590	Spain, Torres 'Natureo' Syrah-Garnacha [0% ABV] [GF, V]	6	7	30
4951	Chile Central Valley, Tierra Antica Cabernet Sauvignon [V]	7	8	32
1672	Italy Puglia, Boccantino Primitivo	8	9	34
2500	Spain Rioja, Bodegas Ondarre Rivellana Tinto [V]			34
0751	France Cotes du Rhone, Les Vignes du Prince Vieilles Vignes [V]			39
4550	Argentina Mendoza, Las Piedras Pura Vid 'GV Pannunzio' Malbec [V]	10	12	45
3610	Hungary Eger, Ulmus Egri Bikavér "Bull's Blood"	12	14	51
7665	New Zealand Marlborough, PA Pinot Noir [V]			51
0513	France Haut Medoc, Château du Moulin Rouge Cru Bourgeois			51
0790	<b>France Languedoc-Roussillon, James Martin Syrah</b>	13	15	54
0695	France Bourgogne, Domaine Sylvain Debord Pinot Noir [V]			65

## BEERS & CIDERS

Wessex pilsner 4.2%, Hampshire	1/2 Pint	4.75
Wessex pilsner 4.2%, Hampshire	Pint	7.50
Harbour Singlefin Lager, Cornwall 4.0%	330ml	6.75
Harbour Pale Ale, Cornwall 3.4%	330ml	6.75
UNLTD English alcohol-free Lager 0.5%	330ml	6.75
UNLTD English alcohol-free IPA 0.5%	330ml	6.75
<b>Curiously Crafted English Sparkling Ciders</b>		
Dandy Dab, Dorset 5.0%	330ml	6.35
Katy & Perry, Dorset 5.5%	330ml	6.35

## COCKTAILS

<b>The Classic</b>	17
Aperol Fitz [alcohol-free option available] <i>Aperol, Fitz sparkling wine, soda</i>	
Bloody Mary [alcohol-free option available] <i>Vodka, Worcestershire sauce, tomato juice, spices</i>	
Espresso Martini <i>Vodka, Mr Black coffee liqueur, espresso coffee</i>	
French 75 [alcohol-free option available] <i>Iconic Gin, Laurent-Perrier Héritage, fresh lemon juice</i>	
Margarita <i>Tequila, Cointreau, lime juice</i>	
<b>The Kitchen Restaurant Signatures</b>	17
Aphrodite <i>Vodka, Passoa, pineapple juice, sparkling wine top-up</i>	
Bright & Windy <i>Iconic Gin, ginger beer, cranberry juice</i>	
Cranberry Crush <i>Rum, cranberry juice, grenadine syrup, lemonade top-up</i>	
Forest Picante <i>Tequila Reposado, lime, agave nectar, chilli</i>	
Pony's Neck <i>Bourbon, orange bitter, ginger ale</i>	
<b>Alcohol-Free Cocktails</b>	12.50
AperiDivo <i>Italian Orange, Wild Idol sparkling, soda</i>	
Coffee Martini <i>London Dry Spirit, Coffee Originale, espresso coffee</i>	
Ocean Joy <i>Everleaf Forest, agave nectar, green chilli, lemonade</i>	
The Count <i>Aperitif Rosso, London Dry Spirit, Italian Orange</i>	

## SPIRITS

	All 25ml
<b>Vodka</b>	8
Belvedere, Poland 40.0%	
Broken Clock, Cheshire 40.0%	
Eight Lands Organic, Scotland 46.0%	
<b>Tequila &amp; Mezcal</b>	8
Clase Azul La Plata 40.0%	
Montelobos Mezcal Espadin Joven 43.2%	
Vivir Blanco 40.0%	
<b>Rum</b>	8
Appleton Estate Signature, Jamaica 40.0%	
Diplomatico Planas, Venezuela 47%	
Four Square Spiced, Barbados 37.5%	
<b>Whisky</b>	8
Cotswold Distillery Single Malt, Cotswolds 46.0%	
Hatozaki Blended Pure Malt, Japan 46.0%	
Macallan 12 Double Cask, Scotland 40.0%	
Woodford Reserve, United States 43.2%	

## LIQUEURS & DIGESTIF

Amaretto di Saronno 'L' Originale 28.0%	5.75
Beesou English Natural Bitter 11.0%	5.75
Cotswold Cream 17.0%	5.75
Limoncello 20.0%	5.75
Sambuca 38.0%	5.75
Courvoisier VSOP 40.0%	8.25
Tosolini Grappa 40.0%	8.25

## Gin & Tonic

Iconic Gin, Berkshire 46.0%	12.50
Eight Lands Organic, Scotland 46.0%	
Hendrick's, Scotland 41.4%	
James Martin, Yorkshire 42.0%	
Mermaid, Isle of Wight 38.0%	
Mermaid Pink, Isle of Wight 38.0%	
Tanqueray 10, Scotland 47.3%	

## SOFT DRINKS & JUICES

Coke	5
Diet Coke	
Double Dutch mixers	
Luscombe Juices selection	



If you wish to explore the extensive list of fine wines held in the Chewton Glen cellars, please ask a member of the team, who will be delighted to assist. Or scan the QR code.

[GF] Gluten-Free [V] Vegan

If you have any allergies or intolerances, please ask for a full description of our drinks' ingredients and allergens before ordering. Thank you.