

NIBBLES

The Kitchen Pickle Pot (V) (SD) <i>olives, caperberries, cornichons, sunblush tomato, pickled onions</i>	6
Roasted Mixed Nuts with Sea Salt (V) (N, SD)	6
Artisan Breadboard (V) (G, M) <i>Hoxton sourdough, rosemary focaccia, Netherend Farm butter, olive oil</i>	6
Stone-Baked Flatbread of the Day (V) (G, M, SD)	12

STARTERS AND SALADS

Salt & Pepper Squid (E, G, M, Mo, Mu, S) <i>aioli, chilli jam, coriander, charred lime</i>	18
Classic Prawn Cocktail (C, Ce, E, F, G, M, Mu, SD) <i>king prawns, brown toast, Netherend Farm butter, lemon</i>	18
Burrata (T) (Ce, G, M, Mu, SD) <i>panzanella salad, basil, olives, pickled red onion, Cabernet Sauvignon dressing</i>	15/28
Devon Thai Crab Risotto (C, Ce, F, M, SD)	18/36
Hot Smoked Salmon (Ce, E, F, M, Mu, SD) <i>buttered asparagus, hollandaise, parsley & caper salad</i>	18/36
Spring Greens Vegetable Salad (T) (V) (Mu, SD) <i>artichokes, Tenderstem broccoli, asparagus, spring greens, quinoa, ras al hanout dressing</i>	14/18

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."



MAINS

Fish & Chips <i>tartare, curry sauce, mushy peas, triple-cooked chips, lemon</i> (E, F, G, M, Mu, S, SD)	24
Catch of the Day (T) (market price) <i>served with seasonal vegetables, Winchester watercress, samphire, capers</i> Available without butter (Ce, F, M, Mu, SD)	
Cornish Cod <i>barbecued octopus, chorizo, romesco sauce, samphire, charred Tenderstem broccoli</i> (Ce, F, G, M, Mo, N, SD)	34
Buttered Chicken Curry <i>scented pilaf rice, raita, lime pickle, mango chutney, poppadom</i> (G, M, N, SD)	30
Slow-Cooked Lamb Shank <i>buttered mash, Savoy cabbage, crispy kale, minted jus</i> (Ce, G, M, S, SD)	39
Mung Bean Tarka Dhal (V) <i>seasonal vegetables, scented pilaf rice, poppadum, chutneys</i> (Ce, G, SD)	29
Homemade Pasta (V) <i>ariabiatta, chilli, basil, olives, artichokes, sunblush tomato, pecorino</i> (Ce, G, M, SD)	29

PIZZA

Margherita (V) (G, M, SD) <i>San Marzano tomato, basil, mozzarella, pecorino</i>	15	Plant Power Pizza (V) (Ce, G, SD) <i>San Marzano tomato, grilled artichoke, broccoli, black olives, vegan mozzarella</i>	19
Roasted Smoked Ham (G, M, SD) <i>San Marzano tomato, smoked ham, roasted portobello mushrooms</i>	19	Extra Toppings: <i>Artichoke, Rocket, Ham, Portobello Mushroom, Tenderstem Broccoli, Ricotta, Olives</i>	2.5 each
N'djua, Grilled Artichoke (Ce, G, M, SD) <i>wild rocket, rosemary, San Marzano tomato, mozzarella, pecorino</i>	19	Gluten-free base:	1.5 supplement

GRILL

Rare Breed Pork Chop (Ce, F, G, M, Mu, SD) <i>all-butter mash, apple, sage, seasonal vegetables, red wine jus</i>	34
10 oz Sirloin (Ce, F, G, M, Mu, SD) <i>charred baby gem, malt-glaze English onion, chunky chips, watercress, Café de Paris butter</i>	39
Add chargrilled large prawns <i>with herbed garlic butter</i> (C, M)	12
Moving Mountains Burger (V) (Ce, G, Mu, S, SD) <i>pretzel bun, tomato chutney, vegan cheddar, crispy onion ring, triple-cooked chips and Asian slaw</i>	24
Rare Breed Beef Burger (Ce, G, M, Mu, S, SD) <i>brioche bun, tomato chutney, Monterey Jack cheese, bacon, crispy onion rings, triple-cooked chips and house slaw</i>	24
CHOOSE YOUR SAUCE 5	
Green Peppercorn (Ce, M, SD)	
Blue Cheese (Ce, M, SD)	
Red Wine Jus (Ce, M, SD)	
Chimichurri (V) (Ce, M, Mu, SD)	

TO SHARE

20 oz Bone-In Striploin for two guests (20 minute wait) (Ce, F, G, M, Mu, SD) <i>charred baby gem, malt-glaze English onion, chunky chips, watercress, Café de Paris butter, chimichurri sauce</i>	80
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SIDES

Buttered Herbed New Potatoes (V) (Ce, M, SD)	7
Chunky Chips (V) (G, M, SD) <i>truffle oil, pecorino, parsley</i>	8
Wild Rocket Salad (V) (Ce, M, Mu, SD) <i>pecorino, pickled shallots, pine nut</i>	7
Buttered Spring Vegetables (V) (Ce, M)	7
Barbecue Tenderstem Broccoli (V) (Ce, G, M, SD) <i>black garlic butter, sage & onion crumb</i>	7
Buttered Mash Potato (V) (M)	7

PUDDINGS

Lemon & Lime Posset (Ce, E, G, M, SD) <i>Earl Grey shortbread biscuit, New Forest strawberry</i>	12
Vanilla Cheesecake (V) (G, S, SD) <i>seasonal fruits, vanilla ice cream</i>	12
Warm Apple Crumble (V) (Ce, E, G, M, S, SD) <i>burnt apple compote, vanilla ice cream, custard</i>	12
The Kitchen Apple (V) (E, G, M, S, SD) <i>'apple' and hot tatin</i>	14
Salted Caramel Delice (V) (Ce, E, G, M, SD) <i>New Forest strawberries, strawberry & raspberry ice cream</i>	12
A Selection of Ice Creams (V) (E, M, S, SD) <i>Vanilla, Salted Caramel or Dark Chocolate</i>	12

ALLERGEN KEY – (C) CRUSTACEANS, (Ce) CELERY, (E) EGGS, (F) FISH, (G) GLUTEN, (L) LUPIN, (M) Milk, (Mo) MOLLUSCS, (Mu) MUSTARD, (N) NUTS, (P) PEANUTS, (S) SOYA, (SD) SULPHUR DIOXIDE, (Se) SESAME SEEDS

(T) Treetox (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 LIST

CHAMPAGNE & SPARKLING

		125 ml	BOTTLE
3005	England West Sussex, FITZ White Sparkling (vegan)	11	53
0075	France Pyrénées, James Martin Cremant de Limoux	13	66
3027	England Hampshire, Nyetimber Classic Cuvée	14	75
0008	France Champagne, Laurent-Perrier Héritage	19	85
3025	England Hampshire, Nyetimber Rosé	17	85
0002	France Champagne, Laurent-Perrier Cuvée Rosé Brut	22	110

WHITE - FRANCE

		175 ml	BOTTLE
0308	Herault, Chemin de la Serre Viognier blend		30
0306	Languedoc-Roussillon, Belardent Picpoul de Pinet	10	36
0315	Pays Nantais, Château Carre' Muscadet Sèvre-et-Maine Sur Lie		38
0309	Languedoc-Roussillon, James Martin Chardonnay	13	49
0152	Bordeaux, Château Argadens Blanc		49
0219	Burgundy, Domaine Les Chevenieres Macon		60

WHITE - ITALY

		175 ml	BOTTLE
1189	Campania, Corte del Golfo, Falanghina		35
1105	Trentino Alto Adige, Mezzacorona 'Castel Firmian' Pinot Grigio	10	36
1159	Puglia, Boccantino Fiano		36
1180	Toscana, Santa Cristina 'Campogrande' Orvieto		45
1176	Piemonte, La Zerba Gavi		49
1169	Sardinia, Gioacchino Sini 'Terra e Mare' Vermentino (sustainable)		54

WHITE - REST OF THE WORLD

		175 ml	BOTTLE
2110	Spain Rueda, Marques de Grinon Verdejo		34
7265	New Zealand Marlborough, PA Road Sauvignon Blanc	11	40
5122	USA California, CK Mondavi Chardonnay		44
2109	Spain Rias Baixas, Martin Codax 'Alba Martin' Albarino		52
3110	England Kent, Simpson 'Gravel Castle' Chardonnay		54

ROSÉ

		175 ml	BOTTLE
0430	France Languedoc-Roussillon, James Martin Rosé	12	45
1404	Italy Puglia, Tormaresca 'Calafuria'	13	49
0423	France Provence, Maison Gutowski 'La Dependance'	13	49
0422	France Provence, Château Mirabeau 'Etoile'		68

RED - FRANCE

		175 ml	BOTTLE
0751	Rhone, Les Vignes du Prince 'Vielles Vignes, Grenache blend (vegan)	10	36
0730	Loire, Lavigne Saumur-Champigny		48
0705	Beaujolais Jean Loron 'Les Thibaults' Brouilly	14	52
0790	Languedoc-Roussillon, James Martin Syrah	17	58
0694	Burgundy, Laurent Borgeot Rouge		62
0599	Bordeaux, Château Rocher-Calon Montagne Saint-Emilion		62

RED - ITALY

		175 ml	BOTTLE
1672	Puglia, Boccantino Primitivo		36
1683	Puglia, Tenuta Tormaresca 'Neprica' Negroamaro		54
1580	Toscana, Santa Cristina, 'Chianti Superiore'		56
1781	Basilicata, Cantina del Notaio 'L'Atto' Aglianico		58
1546	Piedmont, Prunotto 'Fiulot' Barbera Asti		60
1582	Veneto, Ca' Rugate Valpolicella Ripasso		67

RED - REST OF THE WORLD

		175 ml	BOTTLE
2638	Portugal Alentejo, Espaco Rural Bojador Tinto		40
7665	New Zealand Marlborough, Pa Road Pinot Noir	13	49
7560	Australia Victoria, Billi Billi Shiraz		49
4517	Argentina Mendoza, Domaine Bousquet 'Reserva' Malbec (organic)		50
2506	Spain Toledo, Marques de Grinon 'Summa Varietalis'		52

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.