



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) 15.5
San Marzano tomato, basil, mozzarella, pecorino

Mortadella & Pistachio 19.5
whipped ricotta, San Marzano tomatoes, basil, mozzarella, pecorino

Spicy Diablo 19.5
“Real Cure” Nduja Sausage, artichoke, maple, San Marzano tomatoes, mozzarella, rocket, pecorino

Plant Power (PB) 19.5
Tenderstem broccoli, rocket, vegan mozzarella, olives, basil, San Marzano tomatoes

Additional Toppings: 2.5 each

Artichokes	Tenderstem Broccoli
Olives	Ricotta

Locally produced chilli oil and Calabrian chilli pesto for the table. Gluten-free bases available upon request **1.5 extra**

SNACKS TO SHARE

Flatbread of The Day (V) 12.5

Old Winchester Rarebit on Sourdough (V) 8
Hendo’s Relish

Burratina (V) 10
Isle of Wight tomato, peas, broad beans & hazelnut

Mediterranean Olives & Giardiniera Pickles (PB) 6.5

House Focaccia 6.5
extra virgin olive oil, aged balsamic

Wild Mushroom Arancini (V) 9
truffled mayonnaise, parmesan

Crisp Salt & Pepper Squid 12
chilli jam, garlic aioli

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

Scratchings 6.5
Bramley apple sauce

Dorset ‘Real Cure’ Black Truffle Salami 8

LAND & SEA

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

10 oz Dry-Aged Beef Rib-Eye 32
shiitake, Roscoff onion

Buttered Chicken Curry 34
scented pilaf rice, chutney, poppadoms

Rare Breed Pork Chop 28
sage & onion

Lamp Rump 38
Milanese risotto, Swiss chard, sauce diablo

Cornish Monkfish Tail 32
garlic butter, romesco sauce

Skate Wing 30
samphire, capers, watercress & grilled lemon

Shetland Cod 32
English peas, lettuce, cured ham, basil, mint

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

VEGETABLES AND GREEN SALADS

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

English Peas 7
braised baby gem lettuce, Dorset bacon

West Country Brassicas (PB) 7
kale, Tenderstem, cabbage, chilli & garlic crunch

Potato Rösti 7
beef tallow, black garlic, parmesan

James’ All Butter Mash (V) 7
sour cream & chive, potato puffs

Summer Greens Salad (PB) 7
artichokes, broad beans, English peas, Chardonnay vinaigrette

Baby Spinach (V) 7
crispy leek, pecorino, miso & truffle dressing

Somerset Goat’s Cheese Rockefeller (V) 7
beetroot, hazelnut, maple

Isle of Wight Heirloom Tomatoes (PB) 7
extra virgin olive oil, balsamic, basil

BURGERS

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

James’ Sloppy Giuseppe Beef Burger 25
brioche bun, Texan State Fair sauce, 6 oz patty, gherkin, onion ring, triple-cooked chips

Ultimate Beef Burger 25
brioche bun, 6 oz patty, tomato chutney, sweet mustard, gherkin, onion ring, triple-cooked chips

Buttermilk Chicken Burger 25
brioche bun, Nashville crisp chicken breast, ranch dressing, baby gem, triple-cooked chips

Moving Mountains Burger (PB) 25
pretzel bun, tomato chutney, vegan cheddar, crisp onion ring, Asian slaw, triple-cooked chips

Additional Toppings:

Monterey Jack 2.5
Coleslaw 2.5



PUDDINGS

Lemon Posset 12.5
seasonal fruits, Earl Grey shortbread

Exotic Fruit Pavlova (V) 12.5
mango and passionfruit, caramelised white chocolate mousse

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



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	France, James Martin Cremant Limoux	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	France Languedoc-Roussillon, James Martin Chardonnay	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	France Languedoc-Roussillon, James Martin Rosé	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	France Languedoc-Roussillon, James Martin Syrah	13	15	54
0695	France Bourgogne, Domaine Sylvain Debord Pinot Noir [V]			65

BEERS & CIDERS

Wessex Pilsner, Flack’s Manor Brewery 4.2%	1/2 Pint	4.75
Wessex Pilsner, Flack’s Manor Brewery 4.2%	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
Curiously Crafted English Sparkling Ciders		
Dandy Dab, Dorset 5.0%	330ml	6.35
Katy & Perry, Dorset 5.5%	330ml	6.35

COCKTAILS

The Classic	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>	
The Kitchen Restaurant Signatures	
Aphrodite <i>Vodka, Passoa, pineapple juice, sparkling wine top-up</i>	17
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>	
Alcohol-Free Cocktails	
AperiDivo <i>Italian Orange, Wild Idol sparkling, soda</i>	12.50
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
Vodka	8
Belvedere, Poland 40.0%	
Broken Clock, Cheshire 40.0%	
Eight Lands Organic, Scotland 46.0%	
Tequila & Mezcal	8
Clase Azul La Plata 40.0%	
Montelobos Mezcal Espadin Joven 43.2%	
Vivir Blanco 40.0%	
Rum	8
Appleton Estate Signature, Jamaica 40.0%	
Diplomatico Planas, Venezuela 47%	
Four Square Spiced, Barbados 37.5%	
Whisky	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

	12.50
Iconic Gin, Berkshire 46.0%	
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

	5
Coke	
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.