



## 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, jalapeños, 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 | Chilli              |
| Anchovies  | Tenderstem Broccoli |
| Olives     | Ricotta             |

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

Mediterranean Olives 6.5  
& Giardiniera Pickles (V)

House Focaccia 6.5  
Extra virgin olive oil,  
aged balsamic

Scratchings 6.5  
Bramley apple sauce

Dorset ‘Real Cure’ 8  
Black Truffle Salami

## SNACKS TO SHARE

Stone-Baked Flatbread (V) 12.5  
red pepper & walnut muhammara

Old Winchester Rarebit on Sourdough 8  
Hendo’s Relish

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

Wild Mushroom Arancini 9  
truffled mayonnaise, parmesan

Crisp Salt & Pepper Squid 12  
chilli jam, garlic aioli

Galician Octopus 11  
haricot & borlotti salsa, lime, chipotle

## 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

Buffalo-Glazed Poussin 30  
green sauce, chargrilled lime

Rare Breed Pork Chop 28  
sage & onion

Newlyn Monkfish Tail 32  
garlic butter, romesco sauce

Skate à la Grenobloise 30  
brown butter, capers, golden sultanas, parsley, croutons

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

## 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 7  
sour cream & chive, potato puffs

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

Garden Bitter Leaves 7  
English quinoa, pomegranate, feta, harissa

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

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



SCAN THE QR CODE FOR ALLERGEN KEY

## INVISIBLE CHIPS

0% fat 100% charity 3.00

Purchase a portion of Invisible Chips and you’ll be helping to support people working in hospitality whose livelihoods are disappearing. To find out more about Hospitality Action and the superb Invisible Chips campaign, speak to a member of the team today.

## BURGERS & SANGERS

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, fries

Ultimate Beef Burger 25  
brioche bun, 6 oz patty, tomato chutney,  
sweet mustard, gherkin, onion ring, fries

Cornish Fish Finger Sanger 25  
brioche, cider-battered cod, capers, gherkin ketchup,  
lemon mayonnaise, fries

Buttermilk Chicken Burger 25  
brioche bun, Nashville crisp chicken breast,  
ranch dressing, baby gem, fries

Moving Mountains Burger 25  
pretzel bun, tomato chutney, vegan cheddar,  
crisp onion ring, Asian slaw, fries

**Additional Toppings:**

Tunworth Cheese / Blue Cheese 2.5  
Streaky Bacon 2.5  
Jalapeños 2.5  
Extra Patty 8



(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

|                                            |          |      |
|--------------------------------------------|----------|------|
| The Kitchen Gold Lager, Hampshire          | 1/2 Pint | 4.75 |
| The Kitchen Gold Lager, 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 |
| 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]<br><i>Aperol, Fitz sparkling wine, soda</i>                     |       |
| Bloody Mary [alcohol-free option available]<br><i>Vodka, Worcestershire sauce, tomato juice, spices</i>     |       |
| Espresso Martini<br><i>Vodka, Mr Black coffee liqueur, espresso coffee</i>                                  |       |
| French 75 [alcohol-free option available]<br><i>Iconic Gin, Laurent-Perrier Héritage, fresh lemon juice</i> |       |
| Margarita<br><i>Tequila, Cointreau, lime juice</i>                                                          |       |
| The Kitchen Restaurant Signatures                                                                           |       |
| Aphrodite<br><i>Vodka, Passoa, pineapple juice, sparkling wine top-up</i>                                   | 17    |
| Bright & Windy<br><i>Iconic Gin, ginger beer, cranberry juice</i>                                           |       |
| Cranberry Crush<br><i>Rum, cranberry juice, grenadine syrup, lemonade top-up</i>                            |       |
| Forest Picante<br><i>Tequila Reposado, lime, agave nectar, chilli</i>                                       |       |
| Pony’s Neck<br><i>Bourbon, orange bitter, ginger ale</i>                                                    |       |
| Alcohol-Free Cocktails                                                                                      |       |
| AperiDivo<br><i>Italian Orange, Wild Idol sparkling, soda</i>                                               | 12.50 |
| Coffee Martini<br><i>London Dry Spirit, Coffee Originale, espresso coffee</i>                               |       |
| Ocean Joy<br><i>Everleaf Forest, agave nectar, green chilli, lemonade</i>                                   |       |
| The Count<br><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.