



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 Napoletana style, with a thin base, and crisp and chewy crust.

Margherita (V) 15.5

San Marzano tomato, basil, mozzarella, pecorino

Prosciutto & Artichoke 19.5

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

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	Goats Cheese
Olives	Ricotta	Prosciutto

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

BURGERS

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

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	Sloppy Joe 2.5
Coleslaw 2.5	Bacon 2.5

SNACKS TO SHARE

Flatbread of The Day (V) 12.5

Old Winchester Rarebit on Sourdough (V) 9

Hendo’s Relish

Salt Baked Heritage Beetroot salad 11

Whipped goats curd, toasted hazelnuts, Cabernet Sauvignon dressing, Hampshire watercress

Mediterranean Olives & Giardiniera Pickles (PB) 6.5

House Focaccia 6.5

extra virgin olive oil, aged balsamic

Somerset Goat’s Cheese Rockefeller (V) 7

Beetroot, hazlenut, maple

Jacob’s Ladder Arancini 9

Truffle and Maderia mayonnaise, pecorino

Crisp Salt & Pepper Squid 12

chilli jam, garlic aioli

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.

100z Dry Aged Sirlion Steak 52

Sage and onion, cafe Paris butter, Hampshire water cress, triple cooked chips

Green peppercorn Sauce 5 - Blue Cheese Sauce 5

Buttered Chicken Curry 34

scented pilaf rice, chutney, poppadoms

Roasted Pork Chop 35

Sage and onion, granny smith apple, calvados jus, triple cooked chips

Fisherman’s Pie 37

Seasonal vegetables, spiced tomato compote, old Winchester & sourdough crumb,

Skate Wing 30

samphire, capers, watercress & grilled lemon

Cornish Mussels Marinière 14/28

sourdough, tarragon & bay leaf

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.

Honey roasted butternut squash 7

Harissa dressing, feta and pomegranate, toasted walnuts

West Country Brassicas (PB) 7

Kale, Tenderstem, cabbage, chilli & garlic crunch

Potato Dauphinoise 7

Tunworth cheese, garden thyme

James’ All Butter Mash (V) 7

sour cream & chive, potato puffs

Triple cooked chips 7

With truffle pecorino, parsley 10

Baby Spinach (V) 7

crispy leek, pecorino, miso & truffle dressing

Stone baked English leeks 7

Toasted hazelnut, house dressing, Hampshire watercress, whipped feta

PUDDINGS

Lemon Posset 12.5

seasonal fruits, Earl Grey shortbread

Bread ‘N’ Butter pudding 12.5

White chocolate & whiskey, pouring cream, vanilla ice cream

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

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.



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

SOFT DRINKS & JUICES		5
Coke		
Diet Coke		
Double Dutch mixers		
Luscombe Juices selection		

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%		

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

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	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>	
Alcohol-Free Cocktails	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>	

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

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%		



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