

CHEWTON GLEN

THE DINING ROOM

STARTERS

Chewton Glen Twice-Baked
Emmental Soufflé (v) | £22
[E, G, M, Mu, N, SD]

Buffalo Burrata | £21
quince, radicchio, pink
peppercorn vinaigrette
[Ce, G, M, SD]

Dressed Devon Crab | £25
pickled radish, caviar, celeriac & apple remoulade
[C, Ce, E, F, G, Mu, SD]

Chesil Smokery Oak-Smoked Salmon | £22
crème fraîche, chives
[Ce, F, G, M, Mo, SD]

Soup of the Day (v) *[Ce, M, SD]* | £12

Creedy Carver Chicken | £20
katsu, smoked almond, lime
[Ce, G, M, N, SD]

Isle of Orkney Scallop | £18 each
pot roast pig cheek, apple, Xo sauce
[C, Ce, F, G, M, Mo, S, SD]

PLANT, RAW & CURED

Sea Bream Ceviche | £22
avocado, coconut, jalapeño
[Ce, E, F, G, SD]

Carlingford Lough Oysters
6, 9 or 12 | £24 / £36 / £48
[G, Mo, SD]

Soy-Cured ChalkStream Trout | £23
peanut, gochujang, carrot, caviar
[Ce, F, P, S, SD]

Salt-Baked Heritage
Beetroot (Plant) | £20
pickled carrot, za'atar,
apple, hazelnuts
[SD, Se, N]

MAINS

Thai Lobster Curry | £60
coconut rice
[C, Ce, G]

Roast Gigha Halibut | £38
smoked tamara, warm tartar sauce
[Ce, F, G, M, Mu, SD]

Vegetable & Paneer Thai Red Curry (V) | £31
coconut rice *[Ce, G, M, S, Se]*
[Plant option available on request.]

 Barbecued Cauliflower (V) | £30
smoked Rosary goat's cheese, almond *[E, G, M, N, SD]*
[Plant option available on request.]

Butternut Squash & Lentil Dahl (Plant) | £30
sweet potato, chickpeas, coconut
[Ce, G, S]

Creedy Carver Chicken | £38
sweet & sour chestnuts, winter squash,
parmesan, truffle
[Ce, M, N, SD]

Smoked Loin of Wiltshire Venison | £38
celeriac, red cabbage, Sichuan pepper
[Ce, M, SD]

GRILL

All grill fish mains are served with Pink Fir potatoes and vegetables. All grill meat mains are served with portobello mushroom, gremolata and triple-cooked chips.

Dover Sole (average weight 550g)
Grilled or Meunière *[F, M]* | £60

Loch Duart Salmon *[F, M]* | £36

Sirloin 100z *[G, M]* | £42

Rib-Eye on the Bone 140z *[G, M]* | £44

Spatchcock Corn-Fed Poussin *[G, M]* | £36

Fillet Steak 8oz *[G, M]* | £60

Lamb Cutlets *[G, M]* | £38

Miso-Glazed Mediterranean Vegetable
& Smoked Tofu Skewers (Plant) | £32
jewelled Israeli couscous, tzatziki *[Ce, G, N, S, SD]*

SAUCES £5

Béarnaise *[Ce, E, M, SD]*
Green peppercorn *[Ce, M, SD]*
Chimichurri sauce *[Mu, SD]*

All our beef is sourced from Donald Russell
and is dry-aged for a minimum of 28 days.

CARVED FROM THE TROLLEY

FRIDAY

Rack of Lamb | £38
mint sauce *[Ce, E, G, M, Mu, SD]*

SATURDAY

Rack of Pork | £37
crackling, apple sauce *[Ce, E, M, Mu, SD]*

SUNDAY

Dry-Aged Sirloin | £42
Yorkshire pudding *[Ce, E, G, M, SD]*

BOWL SALADS

Small | £16 Large | £24

ADD

Spiced halloumi *[M]* £5 | £10 Grilled tiger prawns *[C]* £6 | £12 Grilled chicken £5 | £10 Asian beef *[Ce, S, Se]* £6 | £12

Sweet & Sour Asian Slaw (Plant)
radish, mung beans, wasabi peanuts,
crispy shallots, sesame, chilli
[Ce, G, Mu, P, S, SD, Se]


Winchester Watercress & Rocket (Plant)
quinoa, edamame beans, charred sweetcorn,
semi-dried tomato, grapes
[S, SD]

INVISIBLE CHIPS £3

0% fat 100% charity

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.

Thank you for your support.

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH [P] PEANUTS, [G] GLUTEN [L] LUPIN, [M] Milk, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS
For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.
DISHERS FEATURING  ARE DRAWN FROM OUR SISTER PROPERTIES WITHIN ICONIC LUXURY HOTELS, SHOWCASING SOME OF THEIR ICONIC DISHERS