

CHEWTON GLEN

THE DINING ROOM

OYSTERS & CAVIAR

CARLINGFORD ROCKS

6, 9 or 12 | 27 / 38 / 52

Served with rye bread and a choice of dressing:

lemon, shallots & cabernet sauvignon vinegar

yuzu ponzu

lemon & tabasco

KING'S CAVIAR

*Renowned for exceptional quality,
King's Caviar guarantees provenance and authenticity.*

Served with buckwheat blinis & crème fraiche.

Imperial 30gm or 50gm | 80 / 130

Oscietra 30gm or 50gm | 85 / 140

STARTERS

Pressing of Duck Liver | 28
rhubarb, chicory

Buffalo Burrata | 23
Isle of Wight tomatoes, chilled tomato gazpacho

Artichoke & Summer Truffle Salad (V) | 24
Winchester watercress, ricotta, champagne vinaigrette

SUSTAINABLY SOURCED SHELLFISH

Supplied by local fishmongers who work in harmony with the environment.

Tuna Tataki | 26
sesame, avocado, Nam Jim dressing

Grilled Prawns | 24
samphire, garlic & parsley

Dressed Devon Crab | 26
Bramley apple & celeriac remoulade,
pickled radishes

Isle of Orkney Scallops | 26
pork belly, XO sauce, crispy shallots

RAW

A choice of locally-sourced and responsibly-farmed artisan fish.

ChalkStream Trout | 24
juniper cured, cucumber, caviar, nasturtium

Glitne Halibut | 24
fennel, orange, dashi

Chesil Smokery | 25.50
smoked salmon

MAINS

Rod and Line-Caught Sea Bass | 42.50
fennel purée, brown shrimps, lilliput capers, preserved lemon

Glitne Halibut T-Bone | 42.50
sea vegetables, lobster & tarragon sauce

South Coast Dover Sole | 60
grilled or à la meunière

Miso-Glazed Roast Aubergine (PB) | 32.50
pilpelchuma hummus, wild rocket

BBQ Cauliflower Steak (V) | 32.50
gnocchi, pickled onions, Rosary goat's cheese

MEAT

Exceptional meat from Donald Russell.

8 oz Fillet of Beef | 64

10 oz Rib of Beef on the Bone | 47.50

24 oz Sharing T-Bone Steak | 95

Roast Rack of Lamb | 41
peas, lettuce, girolle mushrooms

Somerset Saxon Chicken | 40
romesco, courgette, Marcona almonds, preserved lemon

Sauces 5.50: Red wine & bone marrow | Armagnac, Tellicherry & green peppercorn | Classic Béarnaise

LOBSTER

*Sustainably sourced
from UK waters.*

Lobster Curry | 67

SIDES | 8

Triple-Cooked Chips

Norfolk Scrapers New Potatoes
seaweed butter

Tunworth Mashed Potatoes

French Beans
rose harissa & pine nuts

Garden Peas
smoked ham hock, silverskin onions & lettuce

Tossed Garden Leaves
roast garlic & balsamic vinaigrette

Isle of Wight Tomatoes
sourdough, red onion

CHEESES

*Our cheese collection is sourced from the best
cheese producers in the South of England.
Served with fruit toasts, red grapes, celery,
estate honey and green tomato chutney.*

Stinking Bishop Cow, Soft

Isle of Wight Blue Cow, Soft

Wookey Hole Cave-Aged Cheddar Cow, Hard

Wigmore Sheep, Soft

Rosary Ash Goat, Crumbly

Ragston Goat, Soft

Smoked Old Winchester Cow, Hard

3-Cheese Collection | 16

5-Cheese Collection | 21

The Full Cheese Collection | 24

DESSERTS | 16.50

Yorkshire Pink Rhubarb & Custard Tart

Mascarpone Panna Cotta
New Forest strawberries

Valrhona Chocolate & Salted Caramel Fondant
white coffee ice cream

Sour Apricot Cannelloni (PB)
brandy snap, raspberry & vanilla

Alphonso Mango Pavlova (V)
basil sorbet

Handmade Ice Creams
Salted Caramel, Chocolate, White Coffee
Strawberry, Vanilla

Handmade Sorbet
Mango & Passion Fruit, Coconut, Raspberry, Lime

(PB) Plant-based (+PB) Plant-based option available (V) Vegetarian



Scan here or ask a member of the team for food allergen information. Should you have any dietary requirements or allergies, please notify one of the team members before ordering.