

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 fraîche.

Imperial 30gm or 50gm | 80 / 130

Oscietra 30gm or 50gm | 85 / 140

STARTERS

Pressing of Duck Liver | 28
port, quince, vanilla

Buffalo Burrata | 23
pumpkin, pomegranate, hazelnut

Twice Baked Emmenthal Soufflé (V) | 24

SUSTAINABLY SOURCED SHELLFISH

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

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.

Treacle Cured Chalk Stream Trout | 24
Winchester watercress, burnt orange,
beetroot

Tuna Tataki | 26
rice noodle, meat radish, ponzu

Glitne Halibut | 24
fennel, orange, dashi

Chesil Smokery | 25.50
smoked salmon

MAINS

Roast Cod Loin | 39
beluga lentils, cauliflower, truffle

Glitne Halibut | 42.50
BBQ maitake mushrooms, potato gnocchi, aged parmesan

South Coast Dover Sole | 62
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

Thai Lobster Curry | 68
coconut rice

MEAT

Exceptional Beef 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

Slow Cooked Beef Cheek | 41
Roscoff onion, polenta, chimichurri

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

Lightly Smoked Wiltshire Venison Loin | 41
salsify, Jerusalem artichoke, pickled walnut

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

SIDES | 8

Triple-Cooked Chips

Tunworth Mashed Potatoes

Seaweed Buttered Pink Fir Potatoes

Creamed savoy cabbage
smoked bacon & juniper

Sand carrots
star anise & orange

Tenderstem Broccoli
sesame, garlic, ginger

Tossed Garden Leaves
roast garlic & balsamic vinaigrette

Inka Tomato Salad
red onion, capers, sourdough

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

Baked Egg Custard Tart
Bramley apple & sloe gin sorbet

Warm Orchard Plum Clafoutis
spiced plum sorbet
(preparation time 20 minutes)

Chocolate & Cranberry Fondant
mascapone & orange ripple ice cream

Pear Cannelloni
cinnamon Chantilly, rum and raisin purée

Amalfi Lemon Mille Feuille
blackberry, bramble sorbet

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

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

(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.