

Nibbles

The Kitchen Pickle Pot £6
olives, caperberries, baby gherkins,
sunblush tomato, pickled onions

Roasted Mixed Nuts with Sea Salt £6

Sourdough and Focaccia £6
Netherend butter and olive oil

Puffed Pork Rinds £6
cajun spices and apple sauce

To start or to share...

Classic French Onion Soup £10
three-cheese crouton of Emmenthal,
Pecorino and mature cheddar

Whipped Goat's Curd £12
hazelnut and beetroot with a
cabernet sauvignon dressing

Traditional Moules Marinière £14 / £28
toasted sourdough

Classic Prawn Cocktail £18
tiger prawns, Baby Gem lettuce, Marie Rose
with toasted brown bread and lemon

Thai-spiced Devon Crab Risotto £14 / £28
lemongrass, lime leaf, green chilli and coriander

Crispy Gin and Tonic Tiger Prawns £18
with a lime mayonnaise

Salt and Pepper Squid £16
aioli, chilli jam

Vegetable/ Plant-based

Mung Bean and Cauliflower Tarka Dhal £25
with pomegranate, scented pilau rice,
poppadum and chutneys

Crispy Singapore Tofu £25
chilli garlic sauce, bao buns, coriander

"Moving Mountains" Burger £22
vegan brioche bun, tomato chutney, vegan cheddar,
crispy onion ring, Koffman's chips, house slaw

THE KITCHEN

AT CHEWTON GLEN

Fish and Shellfish

Catch of the day (Market Price)
simply grilled with lemon and watercress
or with brown shrimp beurre noisette
and sea succulents

Battered Cornish Fish and Chips £22
tartare sauce, mushy peas, Koffman's
chips and lemon

Crispy Soft-Shell Singapore Crab £36
chilli crab, bao buns and coriander

Line-Caught Cod with Fragrant
Asian Green Sauce £30
wood-fired tenderstem broccoli,
crispy leeks and togarashi

Meat

Rare Breed Beef Burger £22
clotted cream bun, tomato chutney, Monteray
Jack cheese, bacon, crispy onion ring, Koffman's
chips, house slaw

Tandoori Chicken Burger £22
crispy potato bhaji, tamarind glaze,
mazuri chutney

Butter Chicken Curry £25
scented pilau rice, poppadum and chutneys

10 oz Rare Breed Pork £31
Marmite-buttered hispi cabbage, Vichy
Chantenay carrots and mashed potato
served with Café de Paris butter,
red wine jus and apple sauce

10 oz Sirloin £36
Café de Paris butter, malt-glazed
Roscoff onion, Koffman's chips.
Peppercorn Sauce £3

Pizza

Margherita (v) £14
San Marzano tomato, basil,
Laverstoke Park
mozzarella, Pecorino

Roasted Smoked Ham £17
San Marzano tomato, cured ham
slices, wild mushroom
fricassee, ricotta

Plant-based Pizza £14
San Marzano tomato, heirloom
squash, wild mushroom
fricassee and wood-fired
onions, vegetarian pecorino

Spicy 'Nduja £17
San Marzano tomato, wood-
fired red onion, Laverstoke Park
mozzarella, Pecorino, basil

Anchovy £17
San Marzano tomato, garlic,
capers, Kalamata
black olives, oregano

Invisible Chips
0% fat 100% charity £3

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.

If you like the taste of our fish and seafood please visit and order online for delivery to your door at www.jamesmartinchef.co.uk. Signed book available upon request.

Should you have any dietary requirements or allergies, please notify one of the team before ordering. A discretionary service charge of 10% will be added to your bill, which goes directly to the whole team. If we have failed to 'wow' you, please tell us immediately. Service charge will be removed and every effort made to redeem ourselves.

Salads

Burnt Aubergine £16 / £24
with whipped feta, harissa and bulgar wheat

Heirloom Squash
and Beetroots £16 / £24
wood-fired tenderstem broccoli, hazelnuts,
herbs and spiced purée

Sides

Vichy carrots and tarragon butter £6

Heirloom Squash, Beetroots,
Pumpkin Seeds £6
Cabernet Sauvignon dressing

Koffman's Les Grandes Chips £6
truffled oil, parmesan and parsley £8

Roasted cabbage, black
walnut dressing and chives £6

Wood-fired Tenderstem Broccoli £6
basil pesto and toasted pine nuts

All-Butter Mash Potato £6
choice of plain or gratinated three cheese

Desserts

Knickerbocker Glory £12
seasonal berries, chocolate brownie, Laverstoke
ice cream, toasted marshmallow and almonds

Hot Chocolate Pudding £12
Morello cherries and vanilla ice cream
12 minutes cooking to order

White Chocolate and Whiskey Bread
and Butter Pudding £12

Sticky Toffee Pudding £12
caramel pouring sauce and
salted caramel ice cream

"Kitchen Apple" £12
Laverstoke apple and hot "tatin"

WINE LIST

CHAMPAGNE & SPARKLING

		<i>Glass</i>	<i>Bottle</i>
0001	France Champagne, Laurent – Perrier La Cuvée Brut	17 (125ml)	85
0002	France Champagne, Laurent – Perrier Cuvée Rosé Brut	21 (125ml)	110
3005	England West Sussex, FITZ White Sparkling [vegan]	15 (175ml)	54
3023	Hampshire, Nyetimber Classic Cuvée	14 (125ml)	75
3025	Hampshire, Nyetimber Rosé	17 (125ml)	85

WHITE

FRANCE

		<i>175ml</i>	<i>Bottle</i>
0396	Gard, Chateau de Campuget 'Le Campuget' Viognier blend		30
0306	Languedoc-Roussillon, Belardent Picpoul de Pinet	9	30
0315	Pays Nantais, Château Carre' Muscadet Sèvre-et-Maine Sur Lie		36
0925	Vin du Pays, James Martin Chardonnay blend	12	47
0342	Loire, Domaine Millet Roger Sancerre		60
0166	Burgundy, Domaine D'Elise Chablis		66

ITALY

1117	Sicilia, La Mura Grillo	[organic]	30
1105	Trentino Alto Adige, Mezzacorona 'Castel Firmian' Pinot Grigio	10	34
1192	Veneto, Corte Adami 'Soave Cimalta' Garganega		36
1175	Piemonte, Fossili 'Gavi di Gavi' Cortese		42
1169	Sardinia, Gioacchino Sini 'Terra e Mare' Vermentino	[sustainable]	54
1137	Toscana, Montauto 'Gessaia' Sauvignon Blanc		58

REST OF THE WORLD

6190	South Africa Franschhoek Valley, Forge Mill 'Bush Vine' Chenin Blanc		30
2117	Spain Rias Baixas, Terra de Asorei Albarino	11	38
7134	Australia Clare Valley, Jim Barry 'The Lodge Hill' Riesling		39
7255	New Zealand Marlborough, Fault Line Sauvignon Blanc	[vegan]	48
5114	USA California Monterey, Lockwood Chardonnay	[vegan]	54
3321	England Sussex, Hoffmann & Rathbone Bacchus		62

ROSÉ

1404	Italy-Puglia, Tormaresca 'Calafuria'		16	60
0401	France Provence, Château Minuty 'Cuvée Prestige'	[certified HEV]	17	66
0402	France Provence, Château Minuty 'Cuvée Rosé et Or'	[certified HEV]		78
0410	France Provence, Château d'Esclans 'Whispering Angel'			85

RED

FRANCE

0505	Bordeaux, Château du Barry		10	32
0751	Rhone, Les Vignes du Prince 'Vielles Vignes, Grenache blend	[vegan]		39
0700	Burgundy, Olivier Ravier Fleurie		12	46
0976	Vin du Pays, James Martin Syrah blend			55
0693	Burgundy, Laroze de Drouhin Rouge			66
0600	Bordeaux, Château Lafleur 'Ch.Grand Village' Bordeaux Superior Rouge			75

ITALY

1681	Sicilia, Colomba Bianca Nero d'Avola 'Kore'		11	37
1683	Puglia, Tenuta Tormaresca 'Neprica' Negroamaro			45
1580	Toscana, Santa Cristina, 'Chianti Superiore'			49
1518	Piemonte, Pelassa Barbera 'Langhe Corte Enrichetta'			52
1555	Veneto, Luigi Righetti Amarone della Valpolicella	[vegan]		59
1573	Toscana, Carpineto 'Nobile Di Montepulciano Riserva'			70

REST OF THE WORLD

4652	Chile Central Valley, Sol des Andes Merlot		9	30
2525	Spain Catalunya, Pares Balta Garnacha blend 'Mas Petit'	[organic, biodynamic]		35
6504	South Africa Stellenbosch, Glenelly Estate 'Glass Collection' Syrah			41
4517	Argentina Mendoza, Domaine Bousquet 'Reserva' Malbec	[organic]		54
7540	Australia Coonawarra, Jim Barry Cabernet Sauvignon 'Single Vineyard Kirribilli'			65

If you wish to take a look at our extensive Chewton Glen wine list, which contains many award-winning wines, please ask a member of our team.