

CHEWTON GLEN

THE DINING ROOM

STARTERS

Dressed Devon Crab | £24
pickled radish, caviar, celeriac
& apple remoulade
[C, Ce, E, F, G, Mu, SD]

Chesil Smokery Oak-Smoked Salmon | £20
crème fraîche, chives
[Ce, F, G, M, Mo, SD]

Chewton Glen Twice-Baked
Emmental Soufflé (v) | £21
[E, G, M, Mu, N, SD]

Isle of Wight Tomato Salad (v) | £20
burrata, rocket, watermelon
[Ce, G, M, S, SD]

Crispy Old Spot Pork Fritter | £20
apple, endive, smoked mayonnaise
[E, G, M, Mu, N, SD]

Soup of the Day (v) | £12
[Ce, M, SD]

PLANT, RAW & CURED

Citrus-Cured Sea Bass | £22
sesame, pomelo, tamara,
dashi vinaigrette
[Ce, F, G, Mo, Mu, Se]

Carlingford Lough Oysters
6, 9 or 12 | £20 / £30 / £40
[G, Mo, SD]

Spiced Cured Chalkstream Trout | £23
buttermilk, cucumber,
toasted English muffin
[Ce, D, F, G, M]

Salt-Baked Heritage
Beetroot (PLANT) | £18
pickled carrot, za'atar,
apple, hazelnuts
[SD, Se, N]

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]


Chopped Salad (v)
blue cheese, apple, celery, spring onion,
Périgord walnuts, alfalfa sprouts, basil
[Ce, M, Mu, N, SD]

MAINS

Thai Lobster Curry | £58
coconut rice
[C, Ce, G]

Gigha Halibut | £36
sea vegetables, rouille, bouillabaisse sauce
[Ce, E, F, G, M, Mo, 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, N, S]

Roast Loin of Lamb | £36
sprouting broccoli, marcona almond,
Caesar salad
[E, F, G, M, Mu, SD]

Loin of Rosé Veal | £36
courgette, basil, ricotta,
Ortiz anchovies
[Ce, F, M, SD]

CARVED FROM THE TROLLEY

FRIDAY

Rack of Lamb | £36
mint sauce [CE, E, G, M, MU, SD]

SATURDAY

Rack of Pork | £34
crackling, apple sauce [CE, E, M, MU, SD]

SUNDAY

Dry-Aged Sirloin | £38
Yorkshire pudding [CE, E, G, M, SD]

GRILL

All grill fish mains are served with Jersey Royals and vegetables. All grill meat mains are served with Portobello mushroom, gremolata and triple-cooked chips.

 Dover Sole, Grilled [F, M] | £57
or Meunière [F, M] | £57

Loch Duart Salmon [F, M] | £32

Sirloin 10oz [G, M] | £38

Rib Eye on the Bone 14oz [G, M] | £44

Spatchcock Corn-Fed Poussin [G, M] | £34

Fillet on the Bone 8oz [G, M] | £48

Lamb Cutlets [G, M] | £36

Miso-Glazed Mediterranean Vegetable
& Smoked Tofu Skewers (PLANT) | £28
jewelled Israeli couscous, tzatziki [G, N, SD, S]

SAUCES £5

Béarnaise [Ce, E, M, SD]
Green peppercorn [Ce, M, SD]
Chimichurri sauce [F, MU, SD]

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

SIDES £7

Triple-cooked chips
Garden leaves, roast garlic & balsamic [G, SD]
Minted Jersey Royal potatoes [M]

Petit pois à la Française [G, M]
Green vegetables & new potatoes [M]
Tenderstem broccoli, summer truffle, parmesan [M, N]

INVISIBLE CHIPS £3

0% fat 100% charity

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people working in hospitality whose livelihoods are disappearing.
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Chips campaign, speak to a member of the team today.

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