

CHEWTON GLEN

THE DINING ROOM

LIGHT LUNCH

STARTERS

Homemade Soup | 15
toasted sourdough

Beales Farm Charcuterie Selection | 18
pickles, grilled sourdough

Crispy Squid | 18
samphire, citrus mayonnaise

Caesar Salad | Small 18 / Large 25
baby gem lettuce, aged Parmesan,
white anchovies, croutes

Vadouvan Spiced Cauliflower Salad | Small 18 / Large 25
hummus, crispy chickpeas, pomegranate,
fennel, Greek yogurt

Add: Spiced Halloumi 10.50 | Grilled Tiger Prawns 12.50 | Chargrilled Chicken 12.50 | Crispy Chilli Beef 12.50

MAINS

Steak Frites | 38
Café de Paris butter, green beans

Loch Duart Salmon | 38
fennel, samphire, preserved lemon

Chewton Glen Burger | 27
brioche bun, relish, pickles,
Koffmann's chips

Crispy Buttermilk Chicken Sandwich | 27
rustic ciabatta, Koffmann's chips,
sriracha mayonnaise

Cajun-spiced Halloumi Sandwich | 27
rustic ciabatta, Koffmann's chips,
chilli jam

Pappardelle Ragu | 30
aged Reggiano parmesan

Rigatoni | 28
San Marzano tomato, Kalamata olives,
rose harrisa, smoked burrata

DESSERTS

Valrhona Chocolate Terrine | 16.50
white coffee ice cream

Vanilla Panna Cotta | 16.50
mixed berries, chocolate & orange biscotti

New Forest Strawberries | 16.50
clotted cream

Selection of
Ice Creams & Sorbets (PB) | 12.50

Selection of Teas or Coffees | 5.50

(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.

A discretionary service charge of 12.5% will be added to your bill, which goes directly to the whole team.