

# CHEWTON GLEN

THE DINING ROOM

## LIGHT LUNCH

### STARTERS

Homemade Soup | 15  
Isle of Wight heritage tomatoes, basil

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

Romaine Lettuce | Small 18 / Large 25  
roasted spiced cauliflower, pomegranate,  
Greek yoghurt, sumac, coriander

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

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

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

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

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

(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.