



BREADS FROM THE BAKERY

Dorset Blue Vinney £4
Garlic, Rosemary & Maldon Salt Flatbread £5
Organic Sourdough £4

THE KITCHEN



THE GOURMET GREATS

LOCALLY SOURCED & LIGHT

Grazing

Pork Scratchings
Wood Fired Burnt Apple Purée £4

(V) Old Winchester Cheese
& Truffle Puffs £5

Morcilla Croquettes
Garlic & Saffron Aioli £5

Thai Crab Risotto
£7 / £16

Gin & Tonic Scampi
Ponzu Dressing £7

Smoked Taramasalata
Crispy Chicken Skin,
Charred Sourdough £5

(V) Homemade Gnocchetti
Butternut, Crispy Sage,
Dorset Blue Vinney
£6 / £15

Dukkah Spiced Lamb Mince
Brown Bread Crackers,
Sour Cream £5

Duck Confit
Little Gems, Candied Pecan,
Blue Cheese Dressing £5

Venison & Pancetta Ragu
Tortiglioni Pasta, Parmesan
£7 / £16

FRESHLY PICKED

Superfood Salads

Winchester Watercress
& Home-Smoked Creedy Carver
Duck, Roast Beetroot,
Laverstoke Ricotta, Nuts, Seeds
£17

Chargrilled Tiger Prawns
& Kohlrabi
Celeriac, Dulse,
Ginger, Spring Onions
£18

(V) Charred Cavolo Nero
Sorrel, Freekeh,
Pomegranate Cider Vinaigrette
£17

FOOD FOR THOUGHT

Visit our website and get cooking
chewtonglen.com/thekitchen

JOIN THE COOKERY CLUB



@TheKitchenatCG
#KitchenatCG



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.



Wagyu Burgers

Homemade Wagyu Trenchmore
Beef Burger £17

Choose from:

Field Mushroom, Bacon,
Truffle Mayonnaise

'Nduja Sausage, Sour Cream,
Crispy Onions

BBQ Brisket, Onion Rings,
Monterey Jack, Dijon Mayonnaise

Creedy Carver Chicken Breast
English Feta, Dorset Black Garlic
£15

(V) English Halloumi
Mushroom, Grilled Courgette,
Cajun Spice
£14

Served on a sesame brioche bun
with pickles, Asian slaw
& rustic chips

Pizzas

(V) Classic Margherita £10

Confit Potato, Lyonnaise Onions,
Pancetta, Raclette Cheese £14

(V) Wild Broccoli, Radicchio, Dorset
Blue Vinney, Flambards Egg, Violet
Artichoke, Pine Nuts £14

Spicy Lamb Sausage, Rosemary,
Preserved Tomatoes,
Black Olives £15

San Marzano tomato sauce,
Parmesan, mozzarella

SIDES

Rustic Chips
Beer Battered Onion Rings
Charred Baby Gem, Pancetta &
Crispy Onions

Rocket, Winchester Watercress,
Parmesan, Pine Nut Salad
£3 each

Chargrills

8oz Salt Aged
Udale Ribeye Steak £29

Chargrilled Pork Tomahawk
Romesco, Charred Hispi Cabbage
£21

Sauces:
Green Peppercorn,
Dorset Blue Vinny £2

Fish

Wood Fired Whole Seabass
Watercress Salsa Verde £20

Roast South Coast Cod
Patatas Machaconas, Smoked
Paprika, Spicy Sausage £20



SATISFY YOUR SWEET TOOTH

Sloe Gin & Blackberry
Panna Cotta £7

Sticky Toffee Pudding
Toffee Sauce £7

James Martin's Puddings

Warm Doughnuts
Hot Cinnamon & Milk Sauce £7

Clotted Cream Rice Pudding
Strawberry Jam £7

Warm Chocolate Mousse
Salted Caramel Ice Cream
Candied Hazelnuts £8

If you want to create delicious delights in your own kitchen
start by learning all of the necessary culinary skills in our 'James Martin Perfect Puddings' class...

Ice Cream

from Laverstoke Park

Knickerbocker Glory £7.50

£2.50 per scoop
Vanilla, Coffee, Salted Caramel,
Dark Chocolate
Apple Sorbet

Cheese

Hot Sussex Charmer Welsh Rarebit
Garner's Pickled Onions & Watercress £9

Chefs Selection of Local Cheeses
Pear Chutney, Quince Jelly, Pistachio & Sunflower Biscuits
£12

WINE LIST

CHAMPAGNE & SPARKLING				125ml	Bottle		
0001	Taittinger, Brut Reserve, NV			£13	£70		
0002	Taittinger, Prestige Rosé			£19	£99		
0003	Taittinger, Comtes de Champagne				£150		
9001	Hampshire, Danebury Cossack			£15	£70		
ROSÉ WINES				125ml	250ml	500ml	Bottle
9140	Pinot Grigio, Mastri Vernacoli, Veneto, Italy			£5	£10	£20	£25
9240	Trepat, Barbara, Fores, Penedes, Spain						£27
9040	Caladoc, Grenache, Mas De Longchamp, Rhone, France						£30
DESSERT WINES						75ml	Bottle
9780	Pink Muscat, Innocent Bystander, Yarra, Australia					£5	£20
9080	Loupiac, Chateau Du Prince, France					£5	£40
LIGHT-BODIED WHITE <i>Vermentino, a firm favourite, light-bodied holding a complex versatile taste</i>							
9310	Madeleine Angevine, Danebury, Hampshire, England			£5	£10	£20	£25
9010	Chardonnay, Les Argelieres, Pays D’oc, France						£25
9120	Trebbiano, Bruna Baroncini, Umbria, Italy						£26
9311	Riesling, S.A. Prumm, Mosel, Germany						£30
9720	Sauvignon Blanc, Mount Brown, Marlborough, New Zealand			£6	£12	£24	£33
9220	Albarino, Bodegas la Val, Rias Baixas, Spain						£33
9110	Vermentino, Un Mare Di Vino, Sardegna, Italy			£7	£14	£28	£35
9020	Sancerre, Domaine Thomas & Fils, Loire, France						£42
FULL-BODIED WHITE <i>Bold, creamy, buttery, rich texture... their weight will work with complex and saucy dishes</i>							
9022	Viognier, Domaine l’Olibet, Languedoc, France						£20
9013	Grenache, Marsanne, Dauvergne Ranvier, Rhone, France						£24
9260	Picpoul de Pinet, Cave de l’Ormarine, Languedoc, France						£28
9420	Chardonnay, Bodegas Juanico Preludio, Juanico, Uruguay						£33
9520	Chardonnay, Sun Gate, California, USA			£6	£12	£24	£34
9014	Chardonnay, Dom.Philippe Testut, Chablis, France						£42
9024	Chardonnay, Domaine Lafouge, Meursault, France						£84
9016	Chardonnay, Jean Louis Chavy, Puligny-Montrachet, France						£86
AROMATIC WHITE <i>Highly perfumed and sweet fruit aromas... the ideal pairing for food that is full of flavour</i>							
9620	Chenin Blanc, Forge Mill, Franschhoek, South Africa			£5	£10	£20	£30
9312	Juhfark, Szolo ‘Szolo’, Kft.Somlo’, Hungary						£39
LIGHT-BODIED RED <i>Translucent in colour with fairly high acidity. Pinot Noir is the king</i>							
9050	Gamay, Chateau La Durette, Beaujolais, France						£26
9751	Pinot Noir, Mount Brown, Marlborough, New Zealand			£7	£14	£28	£38
9070	Pinot Noir, Pierre Bouree, Cotes de Nuits, Burgundy France						£59
MEDIUM-BODIED RED <i>Genuine food-wines, exceptionally versatile. Great with pizza</i>							
9052	Cabernet Franc, Marylin Lasserre, Languedoc, France						£24
9651	Pinotage, Freedom Cross, Paarl, South Africa			£5	£10	£20	£29
9570	Zinfandel, 770 Miles, California, USA			£4	£8	£16	£24
9251	Frontaria, Quinta Do Portal, Portugal						£32
9172	Chianti, Azienda Uggiano, Toscana, Italy						£34
9350	Rondo’, Bolney Estate, Sussex, England						£38
9170	Corvina, Luigi Righetti, Valpolicella Veneto, Italy						£38
FULL-BODIED RED <i>High in smooth tannins and rich fruit. Bold, opulent and well matched with equally bold food</i>							
9760	Shiraz, Rook’s Lane, Victoria, Australia						£25
9072	Blend, Chateau St. Roch, Cotes de Rhone, France						£28
9452	Malbec, Bodegas Los Toneles, Mendoza, Argentina						£30
9450	Tannat, Bodegas Juanico Preludio, Juanico, Uruguay			£6	£12	£24	£32
9254	Tempranillo, Mas Foraster, Cigales, Spain						£33
9074	Cabernet, Merlot, Chateau Buisson-Redon, Bordeaux, France						£38
9151	Carignano, Un Mare Di Vino, Sardegna, Italy						£38
9173	Barolo, Araldica, Piemonte, Italy						£52

HEN & COCKTAILS

£10

Negroni

Sipsmith Gin, Campari,
Punt et Mes,
garnished with Orange

Pink G&T

Pothecary Gin, Peychaud,
Elderflower Tonic,
garnished with Lime

Pirates Slice

Belvedere Vodka,
Kraken Rum,
Lime and Ginger Beer

Dorset Mule

Black Cow Dorset
Milk Vodka, Apple Aperitif,
Cider with an Apple garnish

CRAFTS THAT QUENCH

Lagers, Ales & Ciders

Curious Brew Lager £5

4.7% 330ml

Meantime Lager £6

Hog’s Star Lager £7

4.5% 330ml

Curious IPA £5

5.6% 330ml

Piddle Cocky Ale £6

4.3% 500ml

Goddards Ale of Wight £6

4% 500ml

Indian Runner Golden Ale £7

4.7% 500ml

Dancing Cows Foreign Extra Stout £7

7.5% 330ml

Purbeck Cider £7

Hazy Hog Cider £6

5% 500ml

ROCKIN’ RUM

25ml

Dancing Cows Rum £6

Brugal Blanco £5

Brugal Añejo £6

Mount Gay Black £7

Mount Gay Eclipse £6

Kraken £5

DISTILLED BY ARTISANS

Locally sourced Gin

25ml

Sipsmith London Dry £5

Sipsmith VJOP £7

Pothecary Handcrafted £6

Dancing Cows Lymington Dry Gin £6

Dancing Cows Oak Aged Gin £7

Wight Mermaids Isle of Wight £6

White Mermaids HMS Victory £6

Silent Pool £7

Whittakers £8

SIGNATURE TEQUILAS

Cazcabel Silver £5

Casamigos Reposado £7

Casmigos Añejo £8

THE ICONS

Vodka

25ml

Belvedere £5

Sipsmith Sipping Vodka £6

Rock Sea Isle of Wight £6

Black Cow Dorset Milk Vodka £7

LOCALS & WHISKIES

25ml

Lymington Turnstone Rye Malt £6

Monkey Shoulder £5

Glenmorangie 10 yo £5

Glenfiddich 12 yo £7

Balvenie 14 yo £8

Buichladdich Port Charlotte £8

Woodford Reserve £7

Buichladdich Classic Laddie £9

Nikka from the Barrel £8

SOFT DRINKS REVIVED

Fever Tree Softs

200ml - £3

Lemonade
Tonic Water
Slimline Tonic
Ginger Beer
Ginger Ale
Bitter Lemon

Karma

330ml - £4

Cola
Gingerella
Lemony

Juices & the Classics £3

Orange
Apple
Cranberry
Coke
Diet Coke
Appletizer