

Seasons Snacks

Feeling peckish?
Our bar snacks are available;

*Monday to Wednesday
9am until 4pm*

*Thursday to Saturday
9am until 10pm*

Bar Snacks

Olives **VG, GF** £5.50
Pork Scratchings £4.50
Spiced Peanuts **NUTS** £4
Salted Crisps £2

Pastries

Cinnamon Swirl
Croissant
Chocolate Twist
Vanilla and Hazelnut Crown
VG, NUTS
3.95 each

Cream Tea

Plain Scone,
Currant Scone,
Clotted Cream,
Strawberry Jam,
Pot of Tea or Cup of Coffee* 10.95

GF, VG available on request

 @TheGlasshouseBySeasons

 TheSeasonsCollection.co.uk

 Seasons Kitchen & Farm Shop



SEASONS

THE GLASSHOUSE

Seasons Kitchen Happy Hour and Night Cap

Supported by Remy Cointreau

**Thursday, Friday and Saturday
5pm - 7pm & 9pm - close!**

**Buy any two of the same cocktail
for £15**

Choose from:

Cosmopolitan

*Vodka, Cranberry Juice, Cointreau, Lime
Juice*

Pornstar Martini

*Vodka, Passoa, Passionfruit Puree, Vanilla
Syrup, Lime Juice, Prosecco Shot*

Lychee Martini

*The Botanist Gin, Lychee Syrup, Lemon
Juice, Cranberry Juice*

Margarita

Tequila, Cointreau, Lime Juice, Salt Rim

**Buy any two of the same mocktail
for £10**

Choose from:

Shirley Temple

Grenadine, Lemonade

Elderflower Refresher

*Apple Juice, Lime Juice, Elderflower Cordial,
Elderflower Tonic*

Virgin Lychee Martini

*N/A Seedlip, Lychee Syrup, Lemon Juice,
Cranberry Juice*

**Buy any two of the same Draught
for £8**

Choose From;

Guinness, Estrella or Shipyard Pale Ale



RÉMY COINTREAU

UK DISTRIBUTION

Our Story

Mihai's Mixologist List

Pearfect Sour 14
Pere Magloire VSOP, Belle de Brillet
Liqueur, Lemon Juice, Egg White

Apple Pie 14
Mount Gay Black Barrell, Apple Reduction,
Infused Morrocan Spices, Smoked Oak Bitters

One Piece 14
Ginger Infused Japanese Gin, Yuzu Sake, Peach
Infused Syrup, Dragon Fruit Powder, Yuzu
Mochi

Mother Nature 15
Kaffir Infused The Botanist Gin, Lychee
Liqueur, Lemon Juice, Cranberry Juice

Mihai's Margarita 12
Illegal Mezcal, Cointreau, Lime Juice, Orange
Marmalade, Tabasco, Salt Rim

Peanut Butter Old Fashioned **NUTS** 12
Sheep Dog Peanut Butter Whiskey Liqueur,
Angostura Bitters, Dark Chocolate

Clarified "Mai Tai" **NUTS V** 14
Mount Gay Eclipse, Cointreau, Clarified Milk,
Orgeat Syrup, Moroccan Spices, Lemon
Juice, Pineapple Pearls

Breakfast Martini 12
The Botanist Gin, Cointreau, Fresh Lemon
Juice, Orange Marmalade

Peach Sidecar 12
Remy Martin 1738, Cointreau, Peach Syrup,
Super Citrus Juice

White Lady 12
The Botanist Gin, Egg White, Lemon Juice,
Tangerine Syrup

*If you are interested in a larger range
of cocktails, please ask our Mixologist
for a recommendation.*

Here at Seasons, we believe every meal should be a celebration. Of time spent together, new experiences, quality ingredients, a new find or an old favourite. When you are dining with us in Seasons Kitchen we look forward to sharing a celebration with you.

Our Kitchen is led by
Head Chef Dan Goodey.

Dan found his passion for cooking in his early teenage years after a conversation with a London Savoy chef.

Training with John Burton Race at the 2 Michelin starred L'Ortolan he moved onto Pennyhill Park Hotel learning every aspect of the kitchen. He has a wealth of experience supporting Karl Edmunds opening of The Bird in Hand in Sandhurst as well as being Head Chef at Coppod Beach Hotel, Crazy Bear and the 5 star Cliveden House Hotel.

Dan's experience also includes catering for large clients as Executive Chef for Nokia, Virgin Atlantic, Microsoft and Epsom Downs Racecourse.

Championing locally and sustainably produced high quality foods, his cooking style is unembellished to allow every elements' flavour to shine through in every mouthful.

Mihai, our award winning mixologist, started his passion behind the bar in 2015 in a Tiki bar in Swanage. From there he moved to the Pig On The Beach, where he began competing professionally in Mixology. It was at one of these competitions that Mihai was headhunted by Salvatore Damiano to join him at Chewton Glen.

Mihai's incredible talent for mixology and creative cocktail- making has caught the attention of TV channels and Tik Tok viewers alike - he's appeared on Channel 4 and gone viral more than a few times.

We're delighted to invite you to join us at the bar or to dine in Seasons Kitchen, and have no doubt that your Seasons Kitchen experience will be the best one yet.

Coffees

Decaf available

Espresso	2.90
Double Espresso	3.50
Cortado	3.50
Macchiato	3.65
Americano	3.80
Latte	3.95
Cappuccino	3.95
Flat White	3.95
Mocha	3.95
Iced Latte	3.95
Babyccino	1.75
Hot Chocolate	3.95
Matcha Latte	4.10

Tea from the Manor, Loose Leaf

English Breakfast Earl Grey Green Tea Assam Peppermint Tea Decaf Tea Darjeeling Jasmine Lemon & Ginger Liquorice Rooibos Rum Arabica Red Berries Bird of Paradise Fresh Mint Tea	3.75
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Cupsmith Tea Bags

Camomile Tea	3.75
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Syrups

Caramel Vanilla Hazelnut NUTS	0.90
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Alternative Milks

Oat Milk Almond Milk NUTS	0.60
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Seasons Ultimate Hot Chocolate

<i>Our melted chocolate pieces, steamed with hot milk and topped with whipped cream and your choice of: Fudge Pieces Chocolate Malt Balls, Sprinkles, Marshmallows, Chocolate Smarties,</i> 0.50 each or 3 for 1.20	4.25
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Floater Coffees | Boozy Hot Chocolates

Baileys	12
Disaronno	
Metaxa Brandy	
Cointreau	
Jameson	
Mount Gay Rum	

Classic Cocktails

Please see our Signature Cocktails Menu for our exclusive range.

Mojito	12
Mount Gay Eclipse Rum, Lime, Sugar, Mint, Soda	

Aperol Spritz	12
Aperol, Prosecco, Soda Water	

Cosmopolitan	12
Vodka, Cranberry Juice, Cointreau, Lime Juice	

Espresso Martini	12
Espresso, Vodka, Kahlua	

Pornstar Martini	12
Vodka, Passoa, Passionfruit Puree, Vanilla Syrup, Fresh Lime Juice, Prosecco Shot	

Lychee Martini	12
The Botanist Gin, Lychee Syrup, Lemon Juice, Cranberry Juice	

Margarita	12
Tequila, Cointreau, Lime Juice, Salt Rim	

Negroni	12
The Botanist Gin, Campari, Vermouth	

Classic Champagne	15
Remy Martin 1738, Angostura, Brown Sugar, Laurent Perrier Champagne	

Long Island Ice Tea	15
The Botanist Gin, Vodka, Tequila, Mount Gay Eclipse Rum, Cointreau, Lime Juice, Coca-Cola	

Mihai's Specialty Mocktails

English Meadow	6.95
Blackberry Puree, Apple Juice, Elderflower Cordial, Elderflower Tonic	

Apple & Ginger Mojito	7.95
Apple Juice, Fresh Mint, Fresh Lime Juice, Brown Sugar, Ginger Beer	

Virgin Lychee Martini	7.95
Seedlip Grove 42, Lychee Syrup, Lemon Juice, Cranberry Juice	

Peach Iced Tea	7.95
Peach and Chamomile Syrup, Lemon Juice, Lemonade	

Elderflower Refresher	6.95
Apple Juice, Elderflower Cordial, Lemon Juice, Tonic Water	

Soho 75	7.95
Seedlip Grove 42, Lychee Syrup, Lemon Juice, Non-Alcoholic Prosecco, Rose and Raspberry Foam V	

If you are interested in a larger range of cocktails,
please ask our Mixologist for a recommendation.

SPIRITS

Softs

Belu Still Water 750ml	4.50
Belu Sparkling Water 750ml	4.50
Diet Coke 330ml	3.70
Coca-Cola Zero 330ml	3.70
Coca-Cola 330ml	3.80
Fever Tree Lemonade 200ml	3.20
Fever Tree Ginger Beer 200ml	3.20
Fever Tree Ginger Ale 200ml	3.20
Fever Tree Tonic 200ml	3.20
Fever Tree Light Tonic 200ml	3.20
Fever Tree Elderflower Tonic 200ml	3.20
Fever Tree Med Tonic 200ml	3.20

Draught Soft Drinks	250ml	500ml
Diet Coke	2.50	4.75
Coca-Cola Zero	2.50	4.75
Coca-Cola	2.50	4.75

Juices - The Berry Company

Apple pressed with Elderflower	3.75
Pineapple pressed with Chamomile	3.75
Tomato	3.75
Cranberry	3.75
Freshly Squeezed Orange Juice	3.85

Luscombe Soft Drinks

A royal favourite and made with the finest quality organic whole fruits and blended with Dartmoor spring water.

Elderflower Bubbly	4.95
Sicilian Still Lemonade	4.95
Raspberry Crush	4.95
Hot Ginger Beer	4.95

Smoothie of the Day 6.95

Looking for a fruity boost to your day?

Our smoothie of the day is made with fresh fruit and vegetables sourced from our local suppliers.

Please ask a member of the team for today's blend.

Some of our soft drinks may contain Sulphites, please speak to your server if you have an allergy.

Aperitifs

Antica Red Vermouth 16.5%	9
Aperol 17%	8
Campari 25%	8
Lillet 17%	8
Martini Bianco 15%	8

Vodka

	25ml	50ml
Ketel One Vodka 40%	6	11
Grey Goose Vodka 40%	8	15

Gin

	25ml	50ml
The Botanist Gin 46%	6	11
Hendricks 41.4%	7	13
Mermaid 42%	7	13
Mermaid Pink 38%	7.50	14
Monkey 47 47%	8	15
135 East Japanese Gin 42%	7	13
Elephant Gin 45%	8	15
Warner's Rhubarb Gin 40%	9	17

Tequila

	25ml	50ml
La Chica 40%	5	9
Patron Silver 42%	7	13

Liqueurs

	All served as 50ml
Kahlua 20%	6
Southern Comfort 35%	7
Baileys 17%	7
Limoncello 30%	7
Disaronno 28%	7
Cointreau 40%	9
Luxardo White Sambuca 38%	9
Fortunella 36%	9
Belle De Brillet 30%	11

Rum

	25ml	50ml
Mount Gay Eclipse 40%	6	11
Mount Gay Black Barrel 43%	8	15
Mount Gay XO 43%	11	21
Don Papa 40%	7	12

Whisky & Whiskey's

	25ml	50ml
Togouchi Premium Japanese Blended Whisky 40%	8	15
Bruichladdich Single Malt Scotch 50%	7	13
Hatozaki 40%	6	11
Buffalo Trace Bourbon 40%	6	11
Balvenie 12yr Doublewood Single Malt 40%	7.50	14
Macallan Sherry Cask 12yr 40%	11	21
Elijah Craig 1789 Bourbon 47%	7.50	14
Lagavulin 16yr 43%	13	26

**Please ask your server for our full range of Spirits and Liqueurs*

BEERS, CIDERS & ALES

Draught Beer

	Half Pint	
Estrella 4.6%	3	5.75
Shipyards APA 4.5%	2.90	5.60
Guinness 4.1%	3.50	6

Bottled Beer

Curious Brew 330ml 4.7%	4.95
Birra Morretti 330ml 4.6%	4.85
Becks Blue Non-Alc. 330ml 0.0%	4.50

Bottled Cider

Orchard Pig Reveller Cider 500ml 4.5% GF, VG	5.95
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Crafty Brewery Bottled Beers

Loxhill Biscuit, Golden Ale 500ml 3.6% GF, VG	5.50
Hop Tipple, IPA 500ml 4.2% VG	5.50
Arctic Fox, Pilsner 500ml 4.6% GF, VG	5.50

Brandy, Cognac, Armagnac & Calvados

	25ml	50ml
Metaxa Brandy 14%	6	11
Grappa Il Prosecco Nonino 41%	7	13
Remy Martin 1738 Cognac 40%	8	16
Remy Martin XO Cognac 40%	19	36

Remy Martin Louis XIII 40%	15ml	25ml	50ml
	68	125	250

Fortified Wines

	75ml	Bottle
Sandeman 'Don Fino' 15%	6	32
Sandeman 'Royal Ambrosante' 17%	8	45
Sandeman '20 Yr Tawny Port' 20%	17	110

Sweet & Dessert Wines

	75ml	Bottle
ISCIDER Claim 8%	5	28
ISCIDER 34 Brix 9%	8	52
Greywacke Botrytis Pinot Gris 12%	12	
Sese Passito 14%	12.50	
Giovanni Allegrini Recioto 14%	15	
Royal Tokaji Gold 10.5%	18	118

SPARKLING WINE

BOSUGA PROSECCO

Veneto, Italy, NV, 11.5%
Light and fruity, fresh on the palate **S, VG**

125ml Bottle
7.20 30

JOY PROSECCO ROSE

Veneto, Italy, NV, 11%
Delicate, fruity sparkling, flavours of raspberry **S**

8 34

RATHFINNY

English Sparkling, East Sussex, 2018, 12%

65

BOTTEGA NON ALCOHOLIC SPARKLING

Sweet

4.50 21

CHAMPAGNE

TELMONT BRUT RESERVE

Champagne, France, 12%

125ml Bottle
85

TELMONT ROSE RESERVE

Champagne, France, NV, 12%

100

LAURENT-PERRIER LA CUVÉE

Champagne, France, NV, 12%

16 90

LAURENT-PERRIER CUVÉE ROSÉ

Champagne, France, NV, 12%

19 110

LAURENT-PERRIER VINTAGE 2012

Champagne, France, 2012, 12%

150

LAURENT-PERRIER BLANC DE BLANCS BRUT NATURE

Champagne, France, NV, 12%

180

GRAND SIÈCLE ITERATION N° 26 BY LAURENT-PERRIER

Champagne, France

285

DOM PERIGNON

Champagne, France, NV, 12.5%

295

ROSE WINE

'R' ROSATO, ALPHA ZETA

Veneto, Italy, 2022, 12.5%,
Aromas of strawberries and red cherry, with floral notes

175ml 250ml Bottle
7 10 29

LEFTFIELD

Hawkes Bay, New Zealand, 2020, 12.5%
A fruity rose with Strawberry and Crunchy Raspberry aromas at the forefront.

8 11 30

STUDIO ROSE MIRAVAL

Côtes du Provence, France, 2023 12.5%,
Fresh with notes of grapefruit and white flowers **S**

11 15 42

WHITE WINE 175ml 250ml Bottle

MENDOZA UNOAKED CHARDONNAY FINCA FLICHMAN 7 10 28
Argentina, 2023, 13.5%
Fresh and fruity, tropical notes of pineapple and melon

GAVI 'LA SMILLA' 9 12 34
Veneto, Italy, 2022, 13%
Citrusy nose, with full flavour on the palate, hints of herbs

RHYTHM ALPHONSO MANGO WINE 8 11 32
Kokan, Maharashtra, 2022, 12%
Rich and fruity tropical palate

'P' PINOT GRIGIO, ALPHA ZETA 10 14 36
Veneto, Italy, 2023, 12.5%,
Ripe peach and pear **VG**

RIBBONWOOD MARLBOROUGH SAUVIGNON BLANC 11 16 42
Marlborough, New Zealand, 2022, 12.5%
Grapefruit peel, hint of gentle minerality

WESTERN CAPE FAIRTRADE CHENIN BLANC, LIBERTY FAIRTRADE 25
South Africa, 2023, 12.5%,
Delicate aromas of fresh apples, with stone and tropical fruits **VG**

LE SENIE', VIOGNIER, MANDRAROSSA 31
Sicily, Italy, 2022, 13%,
Aromas of ripe peaches and apricots **VG**

SENTIDIÑO' RÍAS BAIXAS ALBARIÑO 36
Galicia, Spain, 2022, 12.5%
Youthful and aromatic, tangerine, jasmine, and grassy aromas **VG**

POUILLY-FUME, DOMAINE JEAN-PIERRE BAILLY 54
Loire, France, 2022, 13.5%
Peach, citrus fruits and white flowers, with minerality **VG**

LES ENRACINES, NATURAL CHARDONNAY 67
Burgundy, France, 2022 12.5%
Fresh, Floral, Buttery, Pear **VG**

SANCERRE, JOSEPH MELLOT 82
Domaine des Chaintres, 2022, 12%
Floral aromas of white blossom and grapefruit on the nose; the palate is refreshing and dry. **VG**

MEURSAULT, 'LE LIMOZIN' 2020 DOMAINE RENE MONNIER, CHARDONNAY 173
France, 2018, 12%
Elegant aromas, fruit notes, with long finish **VG**

All our by the glass wines are available in 125ml

EXCLUSIVE WHITE WINE
Subject to availability

CHATEAU DU COING DE ST FIACRE 65
Muscadet-Sevre et Maine, France, 2017, 12%

MARKUS MOLITER 'GOLD TOP' 62
Mosel, Germany, 2018, 7.5%

DARIO PINCIC 94
Jakot, Italy, 2017, 13%

RED WINE 175ml 250ml Bottle

CHATEAU LOS BOLDOS CACHAPOAL VALLEY 7 10 28
Cabernet Sauvignon, Chile, 2021, 13.5%
Deep ruby red, cherries and cassis with herbal characters

SHIRAZ 16 STOPS 8 12 32
South Australia, 2021, 14.5%
Vibrant, dark fruit and spiced plum **VG**

MENDOZA MALBEC FINCA FLICHMAN 8.50 14 36
Argentina, 2023, 14%
Deep purple, red fruits complemented by notes of chocolate

PINOT NOIR 9 14 38
LA CHEVALIÈRE, LANGUEDOC

France, 2022, 12.5%
Ripe cherry and strawberry **VG**

RIOJA CRIANZA BODEGAS LAN 9 14 38
Spain, 2020, 13.5%
Ripe red berries, with hints of vanilla and spice **VG, S**

PRIMITIVO DI PUGLIA, A MANO 33
Italy, 2022, 13.5%
Ripe dark fruit and raspberry with spicy notes **VG, S**

ALLUMEA ORGANIC NERO D'AVOLA MERLOT 35
Scilia, Italy, 2022, 13.5%
fruit forward and easy drinking **VG S**

FOG MOUTAIN, CABERNET SAUVIGNON 43
California, USA, 2021, 13.5%
Deep ruby colour with cherry and raspberry **S**

SAINT-GEORGES-SAINT-ÉMILION CHÂTEAU MACQUIN 49
Bordeaux, France, 2020, 14.5%
Deep ruby red, intense ripe red fruits and spice **VG**

LITINA BARBERA D'ASTI 58
Costigliole D'Asti, Italy, 2019, 15%
Dry, warm, full bodied, smooth

EXCLUSIVE RED WINE
Subject to availability

TERRE DI SAN LEONARDO 70
Italy, 2017, 13%

J'NOON, 'AKLUJ RED' AKLUJ 85
India, 2017, 13.5%

CHIONETTI, 'RONCAGILE' 120
Barolo DOCG Piemonte, Italy, 2017, 14%

SAN LEONARDO 145
Italy, 2014, 13%

STAGS LEAP CELLARS, ARTEMIS 160
Cabernet Sauvignon, US, 2017, 15%

SAN LEONARDO 170
Italy, 2015, 13%

GAJA, 'DAGROMIS', BAROLO DOCG, 180
Piemonte, Italy, 2016, 14%

YERAZ, ZORAH 280
Armenia, 2013, 13.5%

PETROLO, 'GALATRONA', 295
Chianti Colli Aretini, Italy, 2017, 14.5%

ANTINORI, GUADO AL TASSO, BOLGHERI 300
Tuscany, Italy, 2010, 14%