

# CHEWTON GLEN

THE DINING ROOM

## Tasting Menu

WINTER 2025

£95 per person  
£180 with wine pairing

### Buffalo Burrata

harissa, apricot, charred tardivo

*[Ce, G, M, N, SD]*

### Pressing Of Duck Liver

chicory, green almond, cherry molasses

*[Ce, E, G, M, N, SD]*

### Tuna Tataki

sesame, avocado, Nam Jim dressing

*[Ce, F, G, S, SD, Se]*

### Loin of Wiltshire Venison

parsnip, choucroute, preserved brambles

*[Ce, G, M, Mu, SD]*

### Pineapple Carpaccio

coconut sorbet, lemongrass, passion fruit

*[M]*

### Valrhona Chocolate Slice

banana ice cream, coconut gel

*[E, M, S, SD]*

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [N] NUTS,  
[M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS

For dietary requirements and food allergies, please ask a member of our team for assistance.