

CHEWTON GLEN

THE DINING ROOM

Tasting Menu

AUTUMN 2024

£95 per person

£180 with wine pairing

Chewton Glen Twice-Baked Emmental Soufflé (V)

[E, G, M, Mu, N, SD]

Pressing Of Duck Liver

chicory, green almond, cherry molasses

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

Buffalo Burrata

harissa, apricot, charred tardivo

[Ce, G, M, N, SD]

Salt-Aged Rump of Lamb

merguez, lebnah, jewelled couscous

[Ce, G, M, N, SD]

Pineapple Carpaccio

coconut sorbet, lemongrass, passion fruit

[M]

Salted Caramel Fondant

crème fraîche, New Forest Cider sorbet

[E, G, M]

(V) Vegetarian

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.