

CHEWTON GLEN

THE DINING ROOM

Tasting Menu

AUTUMN 2024

£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]

Salt-Aged Rump of Lamb

merguez, lebnah, jewelled couscous

[Ce, G, M, N, 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.