

CHEWTON GLEN

Tasting Menu

SUMMER 2024

£95 per person

Chewton Glen Twice-Baked Emmental Soufflé (v)

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

Creedy Carver Chicken

katsu, smoked almond, lime

[Ce, G, M, N, SD]

Citrus-Cured Sea Bream

Isle of Wight tomato, Nocellara olive, basil

[Ce, E, F, G, M, Mu, SD]

Salt-Aged Rump of Lamb

merguez, lebnah, jewelled couscous

[Ce, G, M, N, SD]

Pineapple Carpaccio

coconut sorbet, lemongrass, passion fruit

[M]

Poppy Seed & Citrus Slice

Limoncello, crème fraîche sorbet

[E, G, M]

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.