

# CHEWTON GLEN

THE DINING ROOM

## SEASONAL SET LUNCH MENU

EXCLUSIVELY AVAILABLE ON THURSDAYS AND FRIDAYS

2 courses £39.50 | 3 courses £45.00

### Soup du Jour

[Ce, M]

### Salt-Baked Heritage Beetroot (V)

orange, chicory, Rosary goat's cheese bonbons

[Ce, E, G, M, Mu, SD] [Plant option available on request.]

### Smoked Ham Hock Terrine

sultana & caper purée, quail's egg, grilled sourdough

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

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Breast of Chicken  
braised puy lentils,  
Morteau sausage, cavolo nero  
[Ce, M, SD]

Chewton Glen Fish Pie  
leeks, eggs, mushrooms,  
buttered Tenderstem broccoli  
[Ce, E, F, G, M, SD]

Butternut Squash  
and Lentil Dahl [PLANT]  
coconut rice  
[Ce, G, N, S]

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### SIDES £7.50

Ratte Potatoes and  
Green Vegetables  
[M]

Mashed Potato  
[M]

Tenderstem Broccoli,  
Toasted Almonds  
[M, N]

Triple-cooked Chips

French Beans, Sunblushed  
Tomatoes, Pesto, Pine Nuts  
[M, SD]

Market Green Vegetables  
[M]

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### Dark Chocolate & Orange Terrine

white coffee ice cream

[E, G, M, S]

### Treacle Tart

Devon cream

[E, G, M, S]

### Apple & Rhubarb Crumble

crème anglaise

[E, G, M]

Tea, Coffee, and Chocolates £7.50

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [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.  
All prices are inclusive of VAT; a discretionary service charge of 12.5% will be added to your bill.