

CHEWTON GLEN

THE DINING ROOM

OYSTERS & CAVIAR

RIVER YEALM DEVON OYSTERS_J - (6 / 9 / 12) 15 / 22 / 28
IRISH CARLINGFORD LOUGH OYSTERS - (6 / 9 / 12) 15 / 22 / 28
CAVIAR BAERI, BLINI & CRÈME FRAÎCHE - (30G / 50G) 90 / 140

RECOMMENDED WITH BELVEDERE UNFILTERED VODKA 14

SOUPS

[M] SOUP DU JOUR 9
SPICED LOBSTER BISQUE 10

STARTERS

TUNA TATAKI, AVOCADO PURÉE, RADISHES, DASHI 18
ENGLISH ASPARAGUS, FRIED DUCK EGG, SUMMER TRUFFLE 16
HAND-DIVED SCALLOPS, CAULIFLOWER, PINE NUTS, PARMESAN 21 / 34
CHESIL SMOKERY OAK-SMOKED SALMON, CRÈME FRAÎCHE & CHIVES 17
SALT BEEF SALAD, PICKLED LEBANESE CUCUMBER, QUAILS EGG, MUSTARD SEED & CLEMENTINE DRESSING 17
[M] HERITAGE BROCCOLI, ISLE OF WIGHT SOFT CHEESE MOUSSE, POLONAISE CRUMB 16
DRESSED DEVONSHIRE CRAB, APPLE, PICKLED DAIKON & CELERIAC 18 / 26
SOY CURED CHALKSTREAM TROUT, YUZU, CUCUMBER, WASABI 17
BALLOTINE OF DUCK LIVER, RHUBARB, GINGERBREAD CRISP 23
[M] CHEWTON GLEN TWICE-BAKED EMMENTAL SOUFFLÉ 16

MAIN COURSES

THAI LOBSTER CURRY, COCONUT RICE 42
LINE CAUGHT SEABASS, MUSSELS, SAFFRON, MONK'S BEARD 30
SLOW-COOKED OX CHEEK, CELERIAC & HORSERADISH, OXTAIL CROMESQUIS 28
ROAST TRONÇON OF HALIBUT, WHITE BEAN & TRUFFLE, YOUNG LEEKS, PICKLED GIRROLE MUSHROOMS 30
DORSET ROSE VEAL, CRISPY LAVERSTOKE BLACK PUDDING & SWEETBREAD, ENGLISH ASPARAGUS 29
QUANTOCK DUCK BREAST, SWEET POTATO, SPROUTING BROCCOLI, HERITAGE CARROTS 29
FILLET OF CORNISH TURBOT, CHICKEN WINGS, BROCCOLI, AUBERGINE, MISO DRESSING 30
[M] SALT BAKED HERITAGE BEETROOT SABLÉ, GOATS CHEESE, THYME BUTTER 21

FROM THE GRILL

DOVER SOLE, GRILLED OR MEUNIÈRE 42
SPATCHCOCK POUSSIN 26 CALVES LIVER & VENTRÈCHE BACON 26 LAMB CUTLETS 30
SIRLOIN 10OZ 32 RIB EYE ON THE BONE 14OZ 32 FILLET ON THE BONE 8OZ 35
CHATEAUBRIAND FOR TWO 70
all of our beef is sourced from Donald Russel and is dry aged for a minimum of 28 days

SAUCES 2

BÉARNAISE, GREEN PEPPERCORN, BLUE CHEESE, RED WINE & SHALLOT

FROM THE TROLLEY

FRIDAY: RACK OF LAMB, MINT SAUCE 30
SATURDAY: RACK OF PORK, CRACKLING, APPLE SAUCE 26
SUNDAY: DRY AGED SIRLOIN, YORKSHIRE PUDDING 30

SALADS & SIDE ORDERS 4

CAESAR SALAD, WHITE ANCHOVIES, ROSEMARY CROUTONS
HISPI CABBAGE, CHORIZO, SMOKED ISLE OF WIGHT GARLIC
MANGE TOUT & SUGAR SNAPS, SHALLOTS & PINE NUTS
CARROT, SWEDE & HORSERADISH CRUSH
MASHED BINTJE POTATOES
CHOPPED SALAD
TRIPLE COOKED CHIPS

DESSERTS 10

EGG CUSTARD TART, RUBARB & NEW FOREST STRAWBERRY PURÉE
CHOCOLATE FONDANT, SALTED CARAMEL, CALVADOS ICE CREAM (15MINS)
PINEAPPLE & BLACK PEPPER TARTE TATIN, LIME CRÈME FRAÎCHE FOR TWO 20
VANILLA PANNA COTTA, MARINATED BERRIES, BLACKBERRY MARSHMALLOW
APPLE & BLACKBERRY SOUFFLÉ, CLOTTED CREAM ICE CREAM (15 MINS)
POACHED PEAR, CIDER SORBET, PECAN NUT & CRANBERRY BISCOTTI
ICED CHEWTON GLEN HONEYCOMB PARFAIT

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL, WHICH GOES DIRECTLY TO THE WHOLE TEAM.

IF WE HAVE FAILED TO 'WOW' YOU, PLEASE TELL US IMMEDIATELY. SERVICE CHARGE WILL BE REMOVED AND EVERY EFFORT MADE TO REDEEM OURSELVES.