

CHEWTON GLEN

THE DINING ROOM

3 Courses - £39.50

Starters

(v) Soup du Jour
[C,Ce,D,F,SD]

Salmon Tartare
anchoïade, fennel, preserved lemon
[F,SD]

Sautéed Duck Livers
duck egg, smoked breast, frisée salad
[Ce,D,Mu,N,SD]

Heritage Tomato Salad
Laverstoke Park mozzarella, pesto, pinenuts
[G,D,N,SD]

3 Carlingford Loch Oysters & 3 Devon River Yealm Oysters
traditional garnish
[Mo,G,SD]

Main Courses

Roast Sirloin of Beef
Yorkshire pudding, roast vegetables, roasting jus
[Ce,D,E,G,SD]

Pork Fillet & Cheek
apple & elderflower purée, sage polenta, confit red onions
[Ce,D,Mu,SD]

(v) Nettle Gnocchi
three cornered leek, tenderstem broccoli, mascarpone sauce
[Ce,D,SD]

Scottish Salmon Fillet
wild garlic leaf, preserved lemon, English asparagus
[Ce,D,F,G,N]

Duck Leg Confit
pommes anna, swiss chard, asparagus, red wine jus
[Ce,D,SD]

Desserts

New Forest Strawberry & Champagne Terrine
lime crème fraîche
[D,SD]

Caramelised Apricot
pistachio sponge, honey & rosemary ice cream
[D,E,G,N,S]

English Rhubarb Pavlova
Tahitian vanilla cream, rhubarb sorbet
[D,E,G,S]

Dark Chocolate & Orange Terrine
white coffee ice cream, salted nuts
[D,E,G,S,N]

Selection of Southern Counties Cheese
[Ce,D,N]
(Supplement of £5)

Tea, Coffee & Petit Fours
[D,G,S,SD]

ALLERGY KEY – [C] CRUSTACEANS, [Ce] CELERY,
[D] DAIRY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN [L] LUPIN,
[N] NUTS, [Mo] MOLLUSCS, [Mu] MUSTARD, [S] SOYA,
[SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS

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 will be removed and every effort made to redeem ourselves