

CHEWTON GLEN

THE DINING ROOM

For further dietary requirements and food allergens please ask a member of the team.

<div><div><div>✓ Contains</div><div>M May Contain</div><div>R Removable</div></div></div> <div>Menu Dishes</div>	NO ALLERGENS	CELERY & CELERIAC	CEREALS CONTAINING GLUTEN	CRUSTACEAN	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE (SULPHITES)	TREE NUTS
PRIVATE DINING À LA CARTE MENU															
10oz Sirloin, Triple Cooked Chips, Béarnaise Sauce		✓	Wheat R ✓		R ✓			R ✓						R ✓	
Aged Parmesan Risotto, Truffle, Verjus, Garden Herbs		R ✓						✓						✓	
Apple Tart Tatin, Creme Fraiche			Wheat ✓		✓			✓							
Baked Capricorn goats cheese, frizzy salad, pine nuts, apricots		✓	Wheat ✓					✓						✓	
BBQ Cauliflower steak, gnocchi, pickled onions, rosary goats cheese		✓	Wheat ✓		✓			✓						✓	Almonds ✓
Buffalo burrata, isle of wight tomato, chilled tomato gazpacho		✓	Wheat ✓					✓						✓	
Cheese		✓	Wheat ✓					✓						✓	Walnut ✓
Chesil Smokery Smoked Salmon		✓	Wheat ✓			✓		✓	Squid R ✓					✓	
Classic crème brulee			Wheat ✓		✓			✓							
Dark Chocolate & Orange Terrine, White Coffee Ice Cream			Wheat ✓		✓			✓					✓	✓	

[illegible]