

# CHEWTON GLEN

THE DINING ROOM

## DESSERTS

16.50

Champagne Rhubarb & Custard Tart (V)

(E, G, M)

Mascarpone Panna Cotta (V)

New Forest strawberries & pink pepper

(G, M)

Valrhona Chocolate Fondant (V)

banana ice cream, salted caramel popcorn

(E, G, M, S)

Pineapple Carpaccio (V) (+PB)

coconut sorbet, lemongrass, passion fruit

(M)

Alphonso Mango Pavlova (V)

basil sorbet

(E, G, M)

Local Artisan British Cheeses | 20.50

(Ce, G, M, SD)

Homemade Ice Cream (V) | 12.50

Salted Caramel | Chocolate | White Coffee | Strawberry | Vanilla

(E, G, M, N, S)

Homemade Sorbet (PB) | 12.50

Mango & Passion Fruit | Coconut | Raspberry | Lime

(E, G, N, S)

(PB) Plant-based (+PB) Plant-based option available (V) Vegetarian

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

Should you have any dietary requirements or allergies, please notify one of the team before ordering.  
A discretionary service charge of 12.5% will be added to your bill, which goes directly to the whole team.