

CHEWTON GLEN

THE DINING ROOM

STARTERS

Chewton Glen Twice-Baked Emmental Soufflé (V) £24 <i>[E, G, M, Mu, N, SD]</i>	Pressing of Duck Liver £28 pistachio, Yorkshire Rhubarb <i>[Ce, E, G, M, N, SD]</i>	Dressed Devon Crab £26 pickled radish, caviar, celeriac & apple remoulade <i>[C, Ce, E, F, G, Mu, SD]</i>
Chesil Smokery Oak-Smoked Salmon £25.50 crème fraîche, chives <i>[Ce, F, G, M, Mo, SD]</i>	Soup of the Day (v) £15 <i>[Ce, M, SD]</i>	Buffalo Burrata £23 Isle of Wight tomatoes, chilled tomato gazpacho <i>[Ce, G, M, SD]</i>

PLANT, RAW & CURED

Carlingford Lough Oysters 6, 9 or 12 £27 / £38 / £52 <i>[G, Mo, SD]</i>	Tuna Tataki £26 sesame, avocado, Nam Jim dressing <i>[Ce, F, G, S, SD, Se]</i>	Salt-Baked Heritage Beetroot (Plant) (T) £22 pickled carrot, za’atar, apple, hazelnuts <i>[SD, Se, N]</i>
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MAINS

Rod & Line-Caught Sea Bass £42.50 asparagus, shrimp, preserved lemon <i>[C, Ce, F, M, SD]</i>	Thai Lobster Curry £67 coconut rice <i>[C, Ce, G]</i>	Vegetable & Paneer Thai Red Curry (V) £32.50 coconut rice <i>[Ce, G, M, S, Se]</i> <i>[Plant option available]</i>	Butternut Squash & Lentil Dahl (Plant) £32.50 sweet potato, chickpeas, coconut <i>[Ce, G, S]</i>	Rump of Lamb £41 pea, morel, wild garlic <i>[Ce, M, SD]</i>
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GRILL

All grill fish mains are served with Ratte potatoes and green vegetables. All grill meat mains are served with portobello mushroom, gremolata and triple-cooked chips.

Dover Sole (average weight 550g) Grilled (T) or Meunière [F, M] £65	Spatchcock Corn-Fed Poussin [G, M] £39 harissa, preserved lemon
Loch Duart Salmon [F, M] £39	Fillet Steak 8oz [G, M] £64
Sirloin 100z [G, M] £44.50	Lamb Cutlets [G, M] £40
Rib-Eye on the Bone 140z [G, M] £47.50	Miso-Glazed Mediterranean Vegetable & Smoked Tofu Skewers (Plant) £33 jewelled Israeli couscous, tzatziki <i>[Ce, G, N, S, SD]</i>

SAUCES £5.50

Béarnaise *[Ce, E, M, SD]*
Green peppercorn *[Ce, M, SD]*
Chimichurri sauce *[Mu, SD]*

All our beef is sourced from Donald Russell and is dry-aged for a minimum of 28 days.

CARVED FROM THE TROLLEY

FRIDAY Rack of Lamb £41 mint sauce <i>[Ce, E, G, M, Mu, SD]</i>	SATURDAY Rack of Pork £40 crackling, apple sauce <i>[Ce, E, M, Mu, SD]</i>	SUNDAY Dry-Aged Sirloin £46 Yorkshire pudding <i>[Ce, E, G, M, SD]</i>
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SALADS £25

Caesar Salad baby gem lettuce, aged Parmigiano Reggiano, white anchovies, brioche croutons <i>[Ce, F, G, M, SD]</i>	Romaine Lettuce crispy Parma ham, pear, walnut, blue cheese dressing <i>[Ce, M, N, SD]</i>	Chopped Salad celery, apple, chickpeas, sweetcorn, spring onions, Dijon mustard vinaigrette <i>[Ce, Mu, SD]</i>
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Add Extra Garnish to your Salad

Spiced Halloumi [M] 10.50	Grilled Chicken 12.50	Grilled Tiger Prawns [C] 12.50	Asian Beef [Ce, S, Se] 12.50
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SIDES £8

Ratte potatoes and green vegetables [M]	French beans, sunblushed tomatoes, pesto, pine nuts [M, SD]
Triple-cooked chips	Tenderstem broccoli, toasted almonds [M, N]
Mashed potato [M]	Market green vegetables [M]


INVISIBLE CHIPS £3

0% fat 100% charity

Purchase a portion of Invisible Chips and you'll be helping to support people working in hospitality whose livelihoods are disappearing. To find out more about Hospitality Action and the superb Invisible Chips campaign, speak to a member of the team today.

Thank you for your support.

(Plant) Plant-based (T) Treetox (V) Vegetarian

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH [P] PEANUTS, [G] GLUTEN [L] LUPIN, [M] Milk, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [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.
DISHERS FEATURING  ARE DRAWN FROM OUR SISTER PROPERTIES WITHIN ICONIC LUXURY HOTELS, SHOWCASING SOME OF THEIR ICONIC DISHERS