Site: Chewton Glen Hotel & Spa

Allergens Summary: CG - Autumn tasting menu 25

Reviewed by Luke Matthews on 10-10-2025

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R Removable		RAC	DINING IN											E (SL	
Menu Dishes	NO ALLERGENS	CELERY & CELERIAC	CEREALS CONTAINING GLUTEN	CRUSTACEAN	EGGS	FISH	NIANT	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE (SULPHITES)	TREE NUTS
mona Biorioc		0	O		Ш	ш.		2	2	2	<u> </u>	0)	0)	0)	<u> </u>
		***	***		260 250		Lagin	MILK	*	MINERAL	3		B.		8
Chewton Glen all Menus 2025															
Baked egg custard tart, bramley apple, sloe gin sorbet			Wheat 🕢		•			•						•	
Buffalo burrata, pumpkin, pomegranate, hazelnut		•						•						•	Hazelnuts 🕢
Chocloate & orange, bitter orange puree					•			•					•		
Isle of Orkney Scallop, pork belly, xo sauce, crispy shallot		•	Wheat 🕢			•			Scallops 🗸				•		
Lightly smoked Wiltshire venison, salsify, Jerusalem artichoke, pickled walnut		⊘						•						•	Walnut 🕢
Pressing of duck liver, port, quince, vanilla			Wheat 🕢		•			•						•	Walnut 🕢

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