CHEWTON GLEN

THE DINING ROOM

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

Contains May Contain Removable Menu Dishes	NO ALLERGENS	CELERY & CELERIAC	CEREALS CONTAINING GLUTEN	CRUSTACEAN	EGGS	FISH	NIDIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE (SULPHITES)	TREE NUTS
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VEGETARIAN TASTING MENU															
Artichoke & Summer Truffle Salad, Winchester watercress, ricotta, champagne vinaigrette		•	Wheat 🕢					•						•	Hazelnuts 📀
BBQ Cauliflower steak, gnocchi, pickled onions, rosary goats cheese		•	Wheat 🕢					•						•	Almonds 📀
Buffalo burrata, isle of wight tomato, chilled tomato gazpacho		•	Wheat 🕢					•						•	
Miso glazed aubergine, humus, wild roquette		•										•	•	•	Almonds Hazelnuts
New Forest strawberries, lime syrup, basil sorbet	•														
Sour apricot cannelloni, brandy snap, raspberry & vanilla	•														