

# CHEWTON GLEN

THE DINING ROOM

## VEGETARIAN TASTING MENU

RISOTTO OF FOREST MUSHROOM, PICKLED WALNUT,  
TRUFFLED PECORINO [Ce,D,N,SD]

CHEWTON GLEN TWICE-BAKED EMMENTAL SOUFFLÉ  
[D,E,G,Mu,N,SD]

THAI GREEN VEGETABLE CURRY  
COCONUT RICE [Ce]

BARBECUE CAULIFLOWER HEART, SMOKED ROSARY GOAT'S  
CHEESE, ALMOND, WINCHESTER WATERCRESS [D,E,G,N,SD]

A SELECTION OF SOUTHERN COUNTIES CHEESES [D,G,N]  
FROM THE TROLLEY MAY BE TAKEN AS AN EXTRA COURSE  
(£10 supplement)

PRE DESSERT

VALRHONA CHOCOLATE & ORANGE MOUSSE  
[D,E,G,N,S,SD]

COFFEE & PETIT FOURS [D,N,S]

SOMMELIER'S WINE SELECTION  
FROM £50 PER PERSON

*ALLERGY KEY – [C] CRUSTACEANS, [Ce] CELERY, [D] DAIRY, [E] EGGS, [F] FISH,  
[P] PEANUTS,  
[G] GLUTEN [L] LUPIN, [N] NUTS, [Mo] MOLLUSCS, [Mu] MUSTARD, [S] SOYA,  
[SD] SULPHUR DIOXIDE, [SE] SESAME SEEDS*

A discretionary service charge of 12.5% will be added to your bill, which goes directly to the whole team.  
If we have failed to 'wow' you, please tell us immediately. Service charge will be removed and every effort made to redeem ourselves.