

CHEWTON GLEN

THE DINING ROOM

SUNDAY ESTATE MENU

2 COURSES £32 3 COURSES £39.50

STARTERS

CHALK STREAM TROUT RILLETTES 13
BUTTERMILK, DILL, TOASTED ENGLISH MUFFIN
[D,E,G,F,SD]

3 CARLINGFORD LOUGH OYSTERS 8
SAUCE MIGNONETTE, RYE BREAD
[G,Mo,SD]

SEABASS CEVICHE 11
POMELO, AVOCADO, ESPELETTE PEPPER
[F,G,S,SD,Se]

ISLE OF WIGHT HERITAGE TOMATO 11
BASIL, WATERMELON, NOCELLARA OLIVE
[Ce,G,S,SD,Se]

POT ROAST QUAIL 16
ROAST WALNUT, CHICORY
[D,Mu,N,SD]

MAINS

MOROCCAN LAMB 52 *for two to share*
BRAISED SHOULDER PASTILLA, APRICOT
ISRAELI COUS COUS
[Ce,D,E,G,N,SD]

CONFIT DUCK LEG 20
TABBOULEH, POMEGRANATE, PAK CHOI
[Ce,D,G,S,SD,Se]

DRY-AGED ROAST SIRLOIN OF BEEF 25
YORKSHIRE PUDDING
[Ce,D,E,G,SD]

ROAST FILLET OF SEA BREAM 19
PEA FRICASSÉE, FOWEY MUSSELS, SALSA VERDE
[D,F,G,Mo,SD]

COLD POACHED SCOTTISH SALMON 18
RATTE POTATO, ASPARAGUS, CUCUMBER
[D,E,F,SD]

TEMPURA COURGETTE FLOWER 18
POMMES ANNA, RICOTTA, OREGANO
[D,G,S,SD]

DESSERTS

ICED WHITE CHOCOLATE & CHERRY PARFAIT 8
LEMON CRISP, CHERRY SYRUP
[D,E,G,S,SD]

PEACH & APRICOT GRATIN 8
CHAMPAGNE SABAYON, ALMOND BISCOTTI
[D,E,G,N,SD]

BAKED CHEESECAKE 8
NEW FOREST STRAWBERRY, BASIL, FINGER LIME
[D,E,G,N]

SUMMER BERRY TERRINE 8
LIME LEAF CHANTILLY, PIMM'S SORBET
[D,SD]

SELECTION OF ICE CREAM & SORBETS 8
[D,E,G,N,S,SD]

TEA, COFFEE & PETIT FOURS 4.95
[D,N,S,SD]

SIDES 6

ISLE OF WIGHT HEIRLOOM TOMATO SALAD [D,SD] HERITAGE CARROTS [D,SD] TRUFFLED MASHED POTATO [D] SPRING PEA FRICASSÉE [D,SD] TENDERSTEM BROCCOLI, MIRIN, SOY, GINGER AND CHILLI [D,S,SD]

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 will be removed and every effort made to redeem ourselves.
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