

CHEWTON GLEN

THE DINING ROOM

Tasting Menu

SPRING 2025

£98.50 PER PERSON | £180 WITH WINE PAIRING

Buffalo Burrata

Isle of Wight heritage tomatoes, basil

(Ce, M, SD)

Pressing Of Duck Liver

pistachio, Yorkshire rhubarb

(Ce, E G, M, N, SD)

Tuna Tataki

sesame, avocado, Nam Jim dressing

(Ce, F, G, S, SD, Se)

Rump of Lamb

pea, morel, wild garlic

(Ce, M, SD)

Pineapple Carpaccio (V) (+PB)

coconut sorbet, lemongrass, passion fruit

(M)

Champagne Rhubarb & Custard Tart (V)

(E, G, M)

(PB) Plant-based (+PB) Plant-based option available (V) Vegetarian

ALLERGEN KEY – (C) CRUSTACEANS, (Ce) CELERY, (E) EGGS, (F) FISH, (G) GLUTEN, (L) LUPIN, (M) Milk, (Mo) MOLLUSCS, (Mu) MUSTARD, (N) NUTS, (P) PEANUTS, (S) SOYA, (SD) SULPHUR DIOXIDE, (Se) SESAME SEEDS

Should you have any dietary requirements or allergies, please notify one of the team before ordering.
A discretionary service charge of 12.5% will be added to your bill, which goes directly to the whole team.