

CHEWTON GLEN

THE DINING ROOM

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

✓ Contains M May Contain R Removable															
Menu Dishes	NO ALLERGENS	CELERY & CELERIAC	CEREALS CONTAINING GLUTEN	CRUSTACEAN	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE (SULPHITES)	TREE NUTS
À LA CARTE MENU															
10 oz Rib on the bone		✓	Wheat R ✓					✓							
24oz sharing t bone		✓	Wheat R ✓					✓							
8oz Fillet steak		✓	Wheat R ✓					✓							
Alphonso mango pavlova		✓	Wheat ✓		✓			✓							
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 ✓					✓						✓	
Carlingford rocks, lemon & tabasco			Wheat ✓						Oysters ✓						
Carlingford rocks, lemon, shallots & cabernet vinegar			Wheat ✓						Oysters ✓					✓	
Carlingford rocks, yuzu ponzu			Wheat ✓			✓			Oysters ✓				✓		

✓ Contains Ⓜ May Contain Ⓡ Removable Menu Dishes															
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À LA CARTE MENU															
Chalkstream trout, pastrami cure, mustard seed, cucumber		✓				✓				✓				✓	
Dover Sole - Grilled						✓									
Dover Sole - Meuniere			Wheat ✓			✓		✓							
Dressed Devon Crab, bramley apple & celeriac, pickled radishes		✓	Wheat ✓	Crab ✓	✓	✓								✓	
Garden peas, smoked ham hock, silver skin onions & lettuce								✓						✓	
Glitne halibut t bone, sea vegetables, lobster & tarragon sauce				Lobster ✓		✓		✓						✓	
Glitne Halibut, fennel, red onion, orange		✓				✓								✓	
Grilled Prawns				Prawns ✓				✓							
Handmade ice cream			Wheat Ⓡ ✓		✓			✓					✓		Almonds ✓ Pistachios ✓
Handmade sorbets	✓														
Isle of Orkney Scallop, pork belly, xo sauce, crispy shallot		✓	Wheat ✓			✓			Scallops ✓				✓		
Kings caviar all sizes			Wheat ✓		✓	✓		✓							
Lobster curry		✓		Lobster ✓											
Mascarpone Panna cotta, new forest strawberries		✓	Wheat ✓		✓			✓							

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À LA CARTE MENU															
Miso glazed aubergine, humus, wild rocket		✓										✓	✓	✓	Almonds ✓ Hazelnuts ✓
Pressing of Duck Liver, rhubarb, chicory		✓	Wheat ✓		✓			✓						✓	Pistachios R ✓
Rod & line caught seabass, fennel puree, brown shrimps, preserved lemon		✓		Prawns ✓		✓		✓						✓	
Sauces, Armagnac, tellicherry & green peppercorn		✓						✓						✓	
Sauces, Red wine & bone marrow		✓												✓	
Sides, French beans, rose harissa & pine nuts								✓						✓	
Sides, Isle of wight tomatoes, sour dough, red onion			Wheat R ✓							✓				✓	
Sides, Jersey royals, seaweed butter								✓							
Sides, Tossed garden leaves, roast garlic & balsamic vinegrette		✓												✓	
Sides, Triple cooked chips	✓														
Sides, Tunworth mashed potato								✓							
Sour apricot cannelloni, brandy snap, raspberry & vanilla	✓														
Spring lamb rump, crispy rib, peas, morels		✓						✓						✓	

Menu Dishes	✓ Contains															
	Ⓜ May Contain															
	Ⓡ Removable															
À LA CARTE MENU																
Tuna Tataki, Nam Jim Dressing		✓	Barley Ⓜ Kamut Ⓜ Oats Ⓜ Rye Ⓜ Spelt Ⓜ Wheat Ⓜ			✓						✓	✓	✓		
Valrhona chocolate & salted caramel fondant			Wheat ✓		✓			✓					✓			
Yorkshire pink rhubarb & custard tart			Wheat ✓		✓			✓								