

CHEWTON GLEN

THE DINING ROOM

Seasonal TASTING MENU

Buffalo Burrata
pumpkin, pomegranate, hazelnut



Pressing of Duck Liver
port, quince, vanilla



Isle of Orkney Scallop
pork belly, xo sauce, crispy shallots



Lightly Smoked Wiltshire Venison Loin
salsify, Jerusalem artichoke, pickled walnut



Chocolate & Orange
bitter orange purée



Baked Egg Custard Tart
Bramley apple & sloe gin sorbet

£98.50 per person | £185 with wine pairing

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



Scan here or ask a member of the team for food allergen information. Should you have any dietary requirements or allergies, please notify one of the team members before ordering.

A discretionary service charge of 12.5% will be added to your bill, which goes directly to the whole team.