

# CHEWTON GLEN

THE DINING ROOM

## SEASONAL SET LUNCH MENU

EXCLUSIVELY AVAILABLE ON THURSDAYS AND FRIDAYS

2 courses £33 | 3 courses £39.50

### Sweet Potato & Rosemary Velouté (V)

Old Winchester cheese, lovage pesto

*[Ce, M, SD] [Plant option available on request.]*

### Salt-Baked Heritage Beetroot (V)

orange, chicory, Rosary goat's cheese bonbons

*[Ce, E, G, M, SD] [Plant option available on request.]*

### Citrus-Cured Sea Bass

Tamara, fennel, dashi vinaigrette

*[Ce, F, G, M, Mu, S, SD]*

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### Confit Pork Belly

smoked potato, hispi cabbage, Alsace bacon,

*[Ce, G, M, SD]*

### Poached Fillet of Plaice

saffron potatoes, fennel, sea vegetables, white wine velouté

*[Ce, F, M, SD]*

### Butternut Squash & Lentil Dahl (PLANT)

coconut rice

*[Ce, G, N, S]*

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### Iced Banana Parfait

caramalised banana, raspberries

*[E, G, M, S, SD]*

### Dark Chocolate & Orange Terrine

white coffee ice cream

*[E, M, S]*

### New Forest Strawberry Pavlova

crème Chantilly, lime sorbet

*[E, G, M, S]*

Tea, Coffee and Chocolates £5.50

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

For dietary requirements and food allergies, please ask a member of our team for assistance.  
All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.