

CHEWTON GLEN

Tasting Menu

SUMMER 2023

£95 per person

Chewton Glen Twice-Baked Emmental Soufflé (v)

[E, G, M, Mu, N, SD]

Creedy Carver Chicken

katsu, smoked almond, lime

[Ce, G, M, N, SD]

Cured ChalkStream Trout

cucumber, keta caviar, wasabi crème fraîche

[Ce, F, G, M, SD, Se]

BBQ Rose Veal Loin

confit tomato tart, Ortiz anchovy, wild nettles

[Ce, F, G, M, SD]

Pineapple Carpaccio

coconut sorbet, lemongrass, passion fruit

[M]

Valrhona Chocolate Crèmeux

chocolate and orange sponge, candied orange

[E, G, S, M]

ALLERGY KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN
[L] LUPIN, [N] NUTS, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS
For dietary requirements and food allergies, please ask a member of our team for assistance.