

CHEWTON GLEN

THE DINING ROOM

THE ESTATE MENU

A celebration of the season's best ingredients from
Chewton Glen's gardens and local producers.

2 courses **£30** / 3 courses **£36**

BREAD

Seeded Sourdough & Rye Bread for Two | **£8**
salted cultured butter

STARTERS

Green Split Pea & Smoked Ham Hock Soup

Smoked Haddock Kedgeree
crispy shallots, cucumber raita

Double Baked Emmenthal Soufflé (V) | **£8 sup**

MAINS

Wiltshire Game & Wild Mushroom Pie
sloe gin, blackberry, buttered kale

Steak Diane | **£15 sup**
*chestnut mushrooms, Dijon mustard, tarragon,
Koffman's chips*

Beer Battered Fish & Chips
curry sauce, tartar sauce

Bubble & Squeak (V)
Flambard's egg, roast root vegetables, hollandaise sauce

SIDES

Creamed Savoy Cabbage | Smoked Bacon & Juniper

Sand Carrots | Star Anise & Orange

Crushed Peas & Marjoram

Mashed Potatoes

£6.50

DESSERTS

Bramley Apple & Blackberry Crumble
vanilla custard

Treacle Tart
clotted cream

Selection of Artisan British Cheeses | **£10 sup**
green tomato chutney, celery, grapes & estate honey

Selection of Coffees & Birchall Teas with
Macarons | **£6.50**



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.