## CHEWTON GLEN

THE DINING ROOM

## A TASTE OF CHEWTON GLEN - SAMPLE MENU

Exclusively available Sunday - Thursday Dinner £55

Sweet Potato & Rosemary Velouté (V) Old Winchester cheese, lovage pesto [Ce, M, SD] [Plant option available on request.]

Black Pudding Fritter poached Flambards egg, chicory, mustard dressing [Ce, E, G, Mu, SD]

> Cured Chalkstream Trout radish, ponzu, avocado [Ce, F, G, S, SD]

> > Lamb Tagine

apricot, harissa, jewelled couscous [Ce, E, G, N, SD]

Fish & Shellfish Stew saffron potatoes, fennel, rouille, sea vegetables [C, Ce, E, F, G, M, Mo, Mu, SD]

Butternut Squash & Lentil Dahl (PLANT) coconut rice [Ce, G, N, S]

Caramelised White Chocolate Fondant mango, passion fruit [E, G, S, SD]

Dark Chocolate & Orange Terrine white coffee ice cream [E, M, S]

> Treacle Tart Devon cream [E, G, M, SD]

Tea, Coffee & Chocolates £5.50

ALLERGY 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.