

CHEWTON GLEN

THE DINING ROOM

SEASONAL SET LUNCH MENU

EXCLUSIVELY AVAILABLE ON THURSDAYS AND FRIDAYS

2 courses £33 | 3 courses £39.50

Roast Parsnip Soup (v)

Old Winchester cheese, truffle, honey

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

Salt-Baked Heritage Beetroot (V)

orange, chicory, Rosary goat's cheese bonbons

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

Smoked Ham Hock Terrine

sultana & caper purée, quail's egg, grilled sourdough

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

Duck Confit

buerre noisette pomme purée, Savoy cabbage, Alsace bacon

[Ce, G, M, S, SD]

Chewton Glen Fish Pie

leeks, eggs, mushrooms, buttered Tenderstem broccoli

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

Butternut Squash & Lentil Dahl (PLANT)

coconut rice

[Ce, G, N, S]

Bramley Apple Clafoutis

hazelnut crunch & salted caramel

[E, G, N, M]

Dark Chocolate & Orange Terrine

white coffee ice cream

[E, G, M, SD]

Vanilla & Blackcurrant Baked Alaska

[E, G, M]

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.