

# The Milestone Hotel & Residences



## SUNDAY LUNCH MENU

### CHENESTON'S RESTAURANT

We would like to wish all our guests the warmest welcome to Cheneston's which takes its name from the old English for 'Kensington'. Executive Chef, Daniel Putz, and his team are committed to using sustainable supplies wherever possible and the very best seasonal ingredients, sourced from around the British Isles for our menu.

### STARTERS

#### H Forman & Son London Cure Smoked Salmon 🌿

*Pickled cucumber, dill, Keta caviar, rye crumb*

#### Dry Aged Hereford Beef Tartare

*Smoked bone marrow mayo, St Ewes yolk, pickles, sourdough croutons*

#### Heritage Carrot 'Pasta' ⑤

*Blood orange, ginger, cardamom, minus 8*

#### Red Mullet

*Stewed peppers, olive, saffron*

### MAINS

#### Roasted Sirloin of Hereford Beef

*Roasted Potatoes, Seasonal Vegetables, Yorkshire Pudding, Horseradish, Gravy  
Carved Tableside*

#### Skrei Cod

*Crayfish, courgette, basil, farfalle*

#### Mrs T's Chicken & Bacon Pot Pie 🌿

*Mashed Potato*

#### Black Olive Gnocchi ⑤

*Niçoise*

### DESSERTS

#### Gariguette Strawberry Opera Cake ⑤

*Pistachio*

#### Mrs T's Baked Vanilla Cheesecake 🌿

*Seasonal Fruit Compote*

#### Caramel Custard Tart

*Tahini ice cream, kumquat, sesame*

**Two-course £70 | Three-course £85**

We use only free-range eggs. If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.

🌿 Denotes a favourite signature dish of Mrs T, our Founder and President. ⑤ Vegetarian | ⑥ Vegan