

AT CHENESTON'S

VALENTINE'S DAY TASTING MENU

WILD MUSHROOM BRIOCHE

Roast Chicken Butter

NATIVE OYSTER

Pickled Rhubarb, Chilli

H. FORMAN & SON SMOKED SALMON

Clementine, Basil, Buttermilk

SMOKED CHICKEN RAVIOLO

'Caesar'

DRY AGED FILLET OF HEREFORD BEEF

*Jerusalem Artichoke, Roscoff Onion, Red Wine Jus
Served with Braised Short Rib, Morel & Grain Mustard Pie*

70% GUANAJA CHOCOLATE TART

Blood Orange

YORKSHIRE RHUBARB

Tahitian Vanilla Custard

PASSION FRUIT

Pâte de Fruit

£145

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.

AT CHENESTON'S

VALENTINE'S DAY VEGETARIAN TASTING MENU

WILD MUSHROOM BRIOCHE

Roasted Yeast Butter

JERUSALEM ARTICHOKE MOUSSE

Pickled Kohlrabi, Truffle

SALT BAKED CELERIAC

Bramley Apple, Lovage

GOAT'S CHEESE & PICKLED WALNUT RAVIOLO

Pickled Red Onion, Castelfranco

ROASTED IRONBARK PUMPKIN

*Courgette, Basil, Purple Sprouting Broccoli
Served with Swede, Leek & Truffle Gratin*

70% GUANAJA CHOCOLATE TART

Blood Orange

YORKSHIRE RHUBARB

Tahitian Vanilla Custard

PASSION FRUIT

Pâte de Fruit

£125

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.