

# AT CHENESTON'S

## OPENING DELIGHTS

<b>H FORMAN &amp; SON LONDON CURE SMOKED SALMON</b>	<b>33</b>
<i>Crème fraîche, pomelo, black radish</i>	
<b>BEA TOLLMAN'S CHICKEN NOODLE SOUP</b> 🍴	<b>22</b>
<i>Mini chicken &amp; bacon pies</i>	
<b>ISLE OF WIGHT HEIRLOOM TOMATOES (VG)</b>	<b>24</b>
<i>Gazpacho, aubergine salsa, pine nuts, basil</i>	
<b>RCH SIGNATURE CHOPPED SALAD</b>	<b>24</b>
<i>Chicken, tomatoes, beetroot, Cheddar cheese, egg, avocado, bacon, lettuce</i>	
<b>WHIPPED DEVONSHIRE CHICKEN LIVER PARFAIT</b>	<b>26</b>
<i>Cumberland jelly, pain d'épices, orange, radish</i>	
<b>BROWN BUTTER WHIPPED BURRATA</b>	<b>24</b>
<i>Grilled plums, pistachio, mint, sourdough</i>	
<b>SMOKED HADDOCK &amp; ST EWE'S EGG YOLK RAVIOLO</b>	<b>29</b>
<i>Exmoor caviar, leeks, white wine velouté</i>	

## TIMELESS CLASSICS

<b>DRY AGED SIRLOIN ON THE BONE</b>	<b>54</b>
<i>Chips, green peppercorn sauce, watercress</i>	
<b>BEA TOLLMAN'S CHICKEN &amp; BACON POT PIE</b> 🍴	<b>32</b>
<i>Mashed potato</i>	
<b>GRILLED DOVER SOLE</b>	<b>65</b>
<i>Rainbow chard, miso &amp; lemon butter, confit potatoes</i>	
<b>ROASTED FILLET OF BLYTHBURGH FARM FREE RANGE PORK</b>	<b>39</b>
<i>Confit pork belly, Stornoway black pudding, apple, cauliflower, sauce Robert</i>	
<b>TRUFFLED CAVATELLI (V)</b>	<b>35</b>
<i>Wild mushrooms, Parmesan, tarragon</i>	
<b>STONE BASS</b>	<b>43</b>
<i>Razor clams, mussels, carrot, cumin, grelot onion</i>	
<b>GOLDEN BEETROOT &amp; SUMMER SQUASH RAGÚ (VG)</b>	<b>32</b>
<i>Courgette, thyme, walnut, black pepper</i>	

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available



Denotes a favourite signature dish of Mrs T, our Founder and President.

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.

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## PERFECT PAIRINGS

CONFIT & FRIED RATTE POTATOES (VGO) <i>Wild garlic mayonnaise</i>	8
ROQUETTE & 30-MONTH AGED PARMESAN SALAD (VGO) <i>White balsamic dressing</i>	9
TEMPURA HEN OF THE WOODS (VGO) <i>Black garlic mayonnaise</i>	8
BUTTERED RUNNER BEANS (VGO) <i>Lemon, toasted pine nuts</i>	8
MASHED POTATO (V) <i>Truffle, Parmesan</i>	8

## SWEET FINALE

ENGLISH NEW FOREST STRAWBERRIES (V) <i>Clotted cream bavarois, elderflower, Champagne</i>	18
BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍷 <i>English gooseberry compote</i>	18
DARK CHOCOLATE DELICE (V) <i>Single origin 72% dark chocolate, cherry, macaron, aerated chocolate</i>	19
ROASTED PEACH & LEMON VERBENA CUSTARD (VG) <i>Peach sorbet, almond, consommé</i>	17
LEMON & PISTACHIO TIRAMISÚ (V) <i>Limoncello, pistachio, praline</i>	18

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