

AT CHENESTON'S

LUNCH MENU

STARTERS

ROASTED SWEETCORN BAVAROIS (V)

Parmesan, green chili, spring onion, puffed sorghum

RCH SIGNATURE CHOPPED SALAD

Chicken, tomatoes, beetroot, Cheddar cheese, egg, avocado, bacon, lettuce

MERRYFIELD FARM DUCK LIVER PARFAIT

Orange, hazelnut

MAINS

BEA TOLLMAN'S CHICKEN & BACON POT PIE 🍴

Mashed Potato

GRILLED WHITE ASPARAGUS (VG)

Smoked potato, spinach, lemon, puffed grains

PAN ROASTED FILLET OF SEA BREAM

Seaweed & lemon butter, confit potatoes, Monk's beard, crispy kale

DESSERTS

BANANA & MISO CRÈME BRÛLÉE (V)

Black sesame ice cream

WHIPPED DARK CHOCOLATE & HAZELNUT GANACHE (VG)

Earl Grey financier, bergamot

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍴

Seasonal fruit compote

TWO-COURSE £45 | THREE-COURSE £55



Denotes a favourite signature dish of Mrs T, our Founder and President. (V) Vegetarian | (VG) Vegan

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.