

# CHENESTON'S

## LUNCH MENU

### TO BEGIN

#### H FORMAN & SON LONDON CURE SMOKED SALMON

Buttermilk, citrus, pickled green chilli, radish

#### BEA TOLLMAN'S CHICKEN NOODLE SOUP 🍲

Mini chicken & bacon pies

#### HARISSA ROASTED BUTTERNUT SQUASH (VG)

Aubergine, tahini, pomegranate, coriander

### SIGNATURE MAINS

#### DRY AGED SIRLOIN STEAK

Beef fat chimichurri, hen of the woods  
(£15 supplement)

#### BEA TOLLMAN'S CHICKEN & BACON POT PIE 🍲

Mashed potato

#### HOMEMADE BUCKWHEAT LINGUINE(VG)

Autumn truffle, chestnuts, wild mushroom

#### CHARGRILLED BUTTERFLIED MACKEREL

Spring onion & grain mustard polenta, cucumber, kohlrabi, horseradish

### TO FINISH

#### BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍲

Seasonal fruit compote

#### WARM DARK CHOCOLATE MOUSSE (V)

Malted milk ice cream

#### STICKY TOFFEE PUDDING (VG)

Tonka bean ice cream

TWO-COURSE £45 | THREE-COURSE £55

(V) Vegetarian | (VG) Vegan

🍲 A favourite signature dish of Mrs T, our Founder and President.

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.  
Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.