

CHENESTON'S

LUNCH MENU

TO BEGIN

ISLE OF WIGHT HEIRLOOM TOMATOES (VG)

Gazpacho, aubergine salsa, pine nuts, basil

RCH SIGNATURE CHOPPED SALAD

Diced chicken, tomatoes, beetroot, Cheddar cheese, egg, avocado, bacon, lettuce

BEA TOLLMAN'S CHICKEN NOODLE SOUP 🍲

Mini chicken & bacon pies

SIGNATURE MAINS

BEA TOLLMAN'S CHICKEN & BACON POT PIE 🍲

Mashed potato

GOLDEN BEETROOT & SUMMER SQUASH RAGÚ (VG)

Courgette, thyme, walnut, black pepper

STONE BASS

Razor clams, mussels, carrot, cumin, grelot onion

DRY AGED SIRLOIN ON THE BONE

Chips, green peppercorn sauce, watercress
(£15 supplement)

TO FINISH

ROASTED PEACH & LEMON VERBENA CUSTARD (VG)

Peach sorbet, almond, consommé

DARK CHOCOLATE DELICE (V)

Single origin 72% dark chocolate, cherry, macaron, aerated chocolate

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍷

English gooseberry compote

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.