

CHENESTON'S

LUNCH MENU

TO BEGIN

H FORMAN & SON LONDON CURE SMOKED SALMON

Hot smoked rillette, nori, bergamot, radish

BEA TOLLMAN'S CHICKEN NOODLE SOUP 🍲

Mini chicken & bacon pies

SALT BAKED CELERIAC CARPACCIO (VG)

Marmite, date, Granny Smith, hazelnut

SIGNATURE MAINS

DRY AGED SIRLOIN STEAK

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

BEA TOLLMAN'S CHICKEN & BACON POT PIE 🍲

Mashed potato

JERUSALEM ARTICHOKE RISOTTO (VGO)

Winter truffle, Baron Bigod, chestnut

FILLET OF NORTH SEA COD

Orzo pasta, chorizo, butternut squash, red pepper, basil

TO FINISH

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍲

Seasonal fruit compote

GUANAJA 70% DARK CHOCOLATE TORTE (V)

Espresso mascarpone, hazelnut

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.

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.