

AT CHENESTON'S

TASTING MENU

BLACK TREACLE SODA BREAD

Whipped butter

H FORMAN & SON LONDON CURE SMOKED SALMON

Crème fraîche, pomelo, black radish

JERSEY ROYAL POTATOES

Lincolnshire Poacher, celery, preserved Summer truffle

SMOKED HADDOCK & ST EWE'S EGG YOLK RAVIOLO

Exmoor caviar, leeks, white wine velouté

ROASTED FILLET OF BLYTHBURGH FARM FREE RANGE PORK

Confit belly, Stornoway black pudding, apple, cauliflower, sauce Robert

ROASTED PEACH & LEMON VERBENA CUSTARD

Peach sorbet, almond, consommé

DARK CHOCOLATE DELICE

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

£110 PER PERSON

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.