

AT CHENESTON'S

LUNCH MENU

OPENING DELIGHTS

ISLE OF WIGHT HEIRLOOM TOMATOES (VG)

Gazpacho, aubergine salsa, pine nuts, basil

RCH SIGNATURE CHOPPED SALAD

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

BEA TOLLMAN'S CHICKEN NOODLE SOUP

Mini chicken & bacon pies

TIMELESS CLASSICS

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)*

SWEET FINALE

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



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.