

CHENESTON'S

A TASTE BEFORE THE SHOW

THE PRELUDE

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

THE MAIN EVENT

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

ENCORE

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 £55 | THREE-COURSE £65

(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.