

CONTEMPORARY BRITISH CUISINE AT CHENESTON'S

We would like to wish all our guests the warmest welcome to Cheneston's which takes its name from the old English for "Kensington".

Executive Chef, Rob Creaser, and his team are committed to using sustainable supplies wherever possible and the very best seasonal ingredients, sourced from Around the British Isles for our menu.

Included within the menu are favourite dishes from Beatrice Tollman, Founder and President of the Red Carnation Hotel Collection. These recipes have either been passed down in the family or discovered whilst travelling, and all have been perfected from her personal experience and expertise in the kitchen.

~ TO START ~



Bea's Chicken Noodle Soup* 14

Seared Diver Scallops 28

Cucumber, cauliflower textures, crisp pancetta, soy

Duo of Irish & Scottish Smoked Salmon 24

Carved at your table



Classic Prawn & Crayfish Cocktail* 18

Lemon, brown bread, butter

Mosaic of Wild Game Terrine 19

Pistachio crumble, Cumberland sauce



Sashimi of Salmon, Tuna & Halibut* 18

Quinoa with Goat's Cheese & Truffle Croquette 18

Heritage carrots, shitake & pickled shimeji mushrooms, celery



Méli-Mélo Salad 16

Mixed leaves, carrots, fennel, asparagus, Portobello mushroom, avocado, patty pan squash, cherry tomatoes, radish, chicory, chives, mangetout, pea shoots with a vinaigrette dressing



Caesar or Hunter Salad* 16



Bea's Eggs Royal* 28

Three scrambled eggs in their shells with caviar, potted shrimps & smoked salmon

~ MILESTONE CAVIAR SELECTION ~

Served with traditional garnishes and mini blinis

Beluga Caviar (30g) 300

Oscietra Caviar (30g) 250

We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you are allergic to any food products, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.



Bea Tollman's Dishes

~ MAIN COURSES ~



Hand-Chopped Sirloin of Native Angus Beef (250g) 33
Grilled hand-chopped patty, caramelised onions, Café de Paris butter, hand-cut chips

Pot Roast Dover Sole 44
Sautéed mushrooms, new potatoes, green beans



Whole Piri Piri Baby Chicken 23
Crisp salad, roasted potatoes, lemon chilli salt

Roast Fillet of Venison 32
Blackberry braised shoulder, red cabbage, Sauce Grand-Veneur



Chicken Pot Pie 24
Creamed mashed potato



Char-grilled 6oz Wagyu Fillet Steak 44
Black truffle hollandaise, hand-cut chips

Pan-Seared Atlantic Cod & Prawn 27
Beluga lentil & chorizo ragout, confit baby turnip



Salt-Baked Celeriac with Jerusalem Artichoke Purée 19
Butternut, smoked girolles, parsnip 'three-ways', mint



Linguine Pasta Primavera 19
Seasonal vegetables in a light cream herb sauce, shaved Grana Padano

Cheneston's Trolley of The Day 27
Our succulent roast of the day, carved at your table and accompanied
by a seasonal selection of vegetables
(Available between 7pm – 10pm)

Please do not hesitate to let us know should you prefer one of our main course
items served simply grilled

~ SIDE ORDERS ~

5 each

Creamed Spinach, Sautéed Wild Mushrooms, Roasted Winter Vegetables, Creamy Mashed
Potatoes, Mixed Green Salad, Lemon & Chilli Roasted Potatoes, Griddled Tender Stem Broccoli

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