

# 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, Daniel Putz, 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 & 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 15

Dorset Crab Salad 24

Granny Smith apple, avocado, radish, sourdough croûtons, sea herbs

Duo of Irish & Scottish Smoked Salmon 24

Carved at your table



Classic Prawn & Crayfish Cocktail 19

Lemon, brown bread, butter



Sashimi of Salmon, Tuna & Halibut 18

Heritage Tomato Tart 16

Rocket, parmesan, pesto

Smoked Ham Croquette 18

Pickled baby spring vegetables, caramelised apple, seeded mustard dressing



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

Wye Valley Asparagus 17

Truffled confit egg yolk, pickled mushrooms, parmesan



Caesar or Hunter Salad\* 16

## ~ 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 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.



Bea Tollman's Dishes

## ~ MAIN COURSES ~

 Chicken Pot Pie 26  
Creamy mashed potatoes

Pot Roast Dover Sole 46  
Sautéed mushrooms, new potatoes, green beans

Pan-Seared Halibut 36  
Cauliflower purée, spring vegetables, lobster reduction

Roast Rump of Yorkshire Spring Lamb 34  
Courgette & basil purée, black olive crumb, cherry tomato, fondant potato, lamb jus

 Char-Grilled 6oz Wagyu Fillet Steak 45  
Black truffle hollandaise, hand-cut chips

Citrus Crusted Veal Scaloppine 38  
Dauphinoise potato, braised baby gem lettuce, caramelised onion, spring peas, Madeira jus

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

Soft Herb Gnocchi 19   
Roasted onion, Wye Valley asparagus, mushroom purée, spring peas

Spring Pea Risotto 20  
Crispy duck egg, pecorino

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)

Should you prefer one of our main course items served simply grilled, please let us know.

## ~ SIDE ORDERS ~

5 each

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

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