

The Milestone Hotel & Residences



SUNDAY LUNCH MENU

CHENESTON'S RESTAURANT

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.

STARTERS

Braised Rabbit & Tarragon Raviolo £26

Spiced carrot, Bouchard Finlayson Missionvale sauce

Seared Yellow Fin Tuna £32

Soy, sesame, ginger, chilli, coriander, lime, pickled daikon

Slow Cooked Braddock White Duck Egg £25

Morels, asparagus, truffle, Jersey royal

Salt Baked Paget's Farm Beetroot £20

Walnut, pickled radish, orange & thyme dressing

MAINS

Roasted Sirloin of Hereford Beef £45

Roasted potatoes, seasonal vegetables, Yorkshire pudding, horseradish, gravy
Carved tableside

Whipped Goat's Curd Agnolotti £34

Apple, celeriac, lovage, hazelnut, grain mustard

Poached Fillet of North Sea Cod £44

Prawn mousse, mashed potato, confit leek, bisque

Spiced Squash & Shropshire Red Lentil Pithivier £35

Smoked tofu, spinach, coconut

DESSERTS

Mrs T's Baked Vanilla Cheesecake £19

Gariguette strawberry, vanilla

Mrs T's Honeycomb Ice Cream £17

Crispy honey, candied orange

Manjari Chocolate Mousse £20

Salted peanut, banana

Selection of British Cheese £23

Quince, oat cakes

We use only free-range eggs. 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 12.5% service charge is applicable.

 Denotes a favourite signature dish of Mrs T, our Founder and President.  Vegetarian |  Vegan