

heAilestoneHotel & Residences



VALENTINE'S DAY TASTING 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.

Brioche Basil, Parmesan, black olive butter

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Native Oyster Watermelon, chilli, buttermilk

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Native Lobster Ragoût Spiced carrot, bisque

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Slow Cooked Burford Brown Egg

Smoked bacon, sweetcorn

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Roasted Fillet of Hereford Beef

Short rib & bone marrow croquette, Roscoff onion, Jerusalem artichoke, red wine jus

Or

Seared Halibut Crayfish, cauliflower, confit potato, basil, lemon

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Baron Bigod Forced Yorkshire rhubarb

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Champagne & Passion Fruit Posset

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60% Manjari Chocolate Mousse Blood orange, brownie, hazelnut

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Rhubarb Pâte de Fruit

£140 per person