



VALENTINE'S DAY VEGETARIAN 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

Tenderstem Broccoli

Custard, 30-month aged Parmesan, puffed potato

Charred Leek

Chickpea, chilli, carrot

Slow Cooked Burford Brown Egg

Smoked tofu, sweetcorn

Crown Prince Squash Wellington

Cauliflower, confit potato, basil, lemon

Baron Bigod

Forced Yorkshire rhubarb

Champagne & Passion Fruit Posset

60% Manjari Chocolate Mousse

Blood orange, brownie, hazelnut

Rhubarb Pâte de Fruit

£120 per person