

CHENESTON'S

TASTING MENU

BLACK TREACLE SODA BREAD

Whipped butter

H FORMAN & SON LONDON CURE SMOKED SALMON

Crème fraîche, pomelo, black radish

SMOKED HADDOCK & ST EWE'S EGG YOLK RAVIOLO

Exmoor caviar, leeks, white wine velouté

BROWN BUTTER WHIPPED BURRATA

Grilled plums, pistachio, mint, sourdough

ROASTED FILLET OF BLYTHBURGH FARM FREE-RANGE PORK

Confit belly, Stornoway black pudding, apple, cauliflower, sauce Robert

ROASTED PEACH & LEMON VERBENA CUSTARD

Peach sorbet, almond, consommé

DARK CHOCOLATE DELICE

Single origin 72% dark chocolate, cherry, macaron, aerated chocolate

£110 PER PERSON

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.
Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

CHENESTON'S

VEGETARIAN TASTING MENU

BLACK TREACLE SODA BREAD

Whipped butter

ISLE OF WIGHT HEIRLOOM TOMATOES (VG)

Gazpacho, aubergine salsa, pine nuts, basil

BROWN BUTTER WHIPPED BURRATA

Grilled plums, pistachio, mint, sourdough

TRUFFLED CAVATELLI

Wild mushrooms, Parmesan, tarragon

GOLDEN BEETROOT & SUMMER SQUASH RAGÚ (VG)

Courgette, thyme, walnut, black pepper

ROASTED PEACH & LEMON VERBENA CUSTARD (VG)

Peach sorbet, almond, consommé

DARK CHOCOLATE DELICE

Single origin 72% dark chocolate, cherry, macaron, aerated chocolate

£95 PER PERSON

(VG) Vegan

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