

CHENESTON'S

TASTING MENU

VALENTINE'S DAY 14TH FEBRUARY 2026

HOUSE SOURDOUGH

Malted butter

NATIVE OYSTER

Dill beurre blanc, oscietra caviar

POACHED LOBSTER RAGU

Spiced bisque, sea herbs

GOAT'S CURD AGNOLOTTI

Winter squash puree, Castelfranco, blood orange

FILLET OF BEEF

“Bourguignonne” Alsace bacon, pearl onion, hen of the woods, red wine jus

YORKSHIRE RHUBARB SORBET

Blood orange custard

GUANAJA 70% DARK CHOCOLATE FONDANT

Pistachio ice cream

PETITS FOURS (V)

£155 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

VALENTINE'S DAY 14TH FEBRUARY 2026

HOUSE SOURDOUGH

Malted butter

SALT BAKED CELERIAC

Dill beurre blanc, Oscietra caviar

TRUFFLE PAIN PERDU

Jerusalem artichoke, parmesan

GOAT'S CURD AGNOLOTTI

Winter squash puree, Castelfranco, blood orange

WILD MUSHROOM PITHIVIER

"Bourguignonne", pearl onion, hen of the woods, parsley

YORKSHIRE RHUBARB SORBET

Blood orange custard

GUANAJA 70% DARK CHOCOLATE FONDANT

Pistachio ice cream

PETITS FOURS

£135 PER PERSON

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