

CHENESTON'S

LUNCH MENU

TO BEGIN

H FORMAN & SON LONDON CURE SMOKED SALMON

Wasabi crème fraîche, pickled radish, nori, sesame

BEA TOLLMAN'S CHICKEN NOODLE SOUP 🍲

Mini chicken & bacon pies

SALT BAKED CELERIAC (VGO)

Egg yolk, truffle, parsley

SIGNATURE MAINS

FILLET OF BEEF

"Bourguignon" Alsace bacon, pearl onion, Hen of the Woods, red wine
(£20 supplement)

ROASTED CROWN PRINCE PUMPKIN (VGO)

Goats cheese, polenta, cavolo nero, pumpkin seed

BEA TOLLMAN'S CHICKEN & BACON POT PIE 🍲

Mashed potato

FILLET OF NORTH SEA COD

Mussels, confit potatoes, smoked keta, saffron velouté

TO FINISH

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍷

Seasonal fruit compote

GUANAJA 70% DARK CHOCOLATE TORTE (V)

Espresso mascarpone, hazelnut

STICKY TOFFEE PUDDING (VG)

Caramelised banana ice cream, salted toffee sauce

TWO-COURSE £45 | THREE-COURSE £55

(V) Vegetarian | (VG) Vegan | (VGO) Vegan Option Available

🍷 A favourite signature dish of Mrs T, our Founder and President.

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.