

CHENESTON'S

LUNCH MENU

Executive Chef: Dan Putz | Restaurant Manager: Paolo Pivato

TO BEGIN

LONDON CURE SMOKED SALMON (GFO)

Gin, tonic, cucumber, dill, puffed rice cracker

BEA TOLLMAN'S CHICKEN NOODLE SOUP (GFO) 🍴

Mini chicken & bacon pies

RCH SIGNATURE CHOPPED SALAD (VGO, GFO) 🍴

Diced chicken, tomatoes, beetroot, Cheddar cheese, egg, avocado, bacon, lettuce

SIGNATURE MAINS

DRY AGED SIRLOIN ON THE BONE 400G (GFO)

Peppercorn sauce
(£20 supplement)

LINGUINE VONGOLE

Clams, garlic, chilli

BEA TOLLMAN'S CHICKEN & BACON POT PIE 🍴

Mashed potato

SWISS CHARD, LEMON & SMOKED RICOTTA PITHIVIER (VG)

Trombetta courgette, shallot, broad beans

TO FINISH

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍴

Seasonal fruit compote

NYANGBO 68% SINGLE ORIGIN DARK CHOCOLATE CRÉMEUX (V, GFO)

Croissant praline, coffee streusel

STICKY TOFFEE PUDDING (VG)

Banana, ginger, toffee sauce

TWO-COURSE £45 | THREE-COURSE £55

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available | (GFO) Gluten-free Option Available

🍴 A favourite signature dish of Mrs T, our Founder.

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.