

CHENESTON'S

TASTING MENU

Executive Chef: Dan Putz | Restaurant Manager: Paolo Pivato

Curated by our **Executive Chef Daniel Putz** and his dedicated culinary team, this tasting menu at Cheneston's pays tribute to the provenance and locality of exceptional British ingredients, thoughtfully sourced largely from across the United Kingdom to reflect both seasonality and heritage. To accompany this menu we are delighted to provide wine recommendations from our award winning wine list carefully curated by our **Restaurant Manager Paolo Pivato**.

MILESTONE SOURDOUGH BREAD

Roasted yeast butter

BRIXHAM CRAB (GFO)

Buttermilk Caesar

PEA, FETA & MINT CROQUETTE (GFO)

Spring pea custard, minus 8 vinegar, pickled shallot

CORN FED CHICKEN & MOREL CAVATELLI

Roasted corn-fed chicken, late season morels, chervil, preserved wild garlic

NORTH SEA HALIBUT (GFO)

Monk's beard, lemon, confit potatoes, seaweed butter

AMALFI LEMON SORBET (GFO)

Shortbread, meringue

NYANGBO 68% SINGLE ORIGIN DARK CHOCOLATE CRÉMEUX (GFO)

Croissant praline, coffee streusel

£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.