



CHENESTON'S RESTAURANT
À LA CARTE

We would like to wish all our guests the warmest welcome to Cheneston's which takes its name from the old English for "Kensington". Executive Chef, Daniel Putz, and his team are committed to using sustainable supplies wherever possible and the very best seasonal ingredients, sourced from around the British Isles for our menu.

Included within the menu are favourite dishes from Beatrice Tollman, Founder & President of the Red Carnation Hotel Collection. These recipes have either been passed down in the family or discovered whilst travelling; and all have been perfected from her personal experience and expertise in the kitchen.

STARTERS

TRUFFLE STUFFED MERRYFIELD FARM QUAIL

Creamed sweetcorn, morels, English asparagus, tarragon

£28

SPICE ROASTED CAULIFLOWER (V)

Romesco sauce, date, cashew

£19

MRS T'S CHICKEN NOODLE SOUP

Mini chicken pies

£20.5

HAND DIVED ORKNEY SCALLOP

Peas, smoked bacon, Jersey Royals

£34

CHICKEN LIVER PARFAIT

Gewurztraminer, chicory, brioche

£25

BROCCOLI & BEAUVALE (V)

Pickled celery, walnut, pear

£21

H FORMAN & SON SMOKED SALMON

With traditional garnishes and home-made soda bread

£30.5

Our chefs will be happy to create a selection of dishes, especially for our diabetic guests.

We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce.

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.

Prices are all inclusive of VAT and a discretionary 12.5% service charge is applicable.

 Denotes a favourite signature dish of Mrs T, our Founder and President  Vegetarian  Vegan



MAIN COURSES

FILLET OF DRY AGED HEREFORD BEEF

Parsley root, mashed potato, Roscoff onion, red wine jus

£64

SMOKED AUBERGINE & PUY LENTIL RAVIOLI

Braised white cabbage, Piquillo pepper, basil

£27

MRS T'S CHICKEN POT PIE

Creamed potato

£32

SUMMER TRUFFLE GNOCCHI

Marinated courgettes, English asparagus, artichoke, confit tomato, toasted spelt, wild rice

£30.5

GRILLED DOVER SOLE

Jersey Royals, creamed spinach, brown butter hollandaise

£62

FREE-RANGE BREAST OF CALDECOTT CHICKEN

Boulangère potato, black pudding, piccalilli, leek, jus gras

£38

BUTTER ROASTED ATLANTIC ENGLISH HALIBUT

Lobster momo, cauliflower, asparagus, wild garlic, bisque

£49

SIDE DISHES

BUTTERED JERSEY ROYALS

Mint, lemon

£9

CREAMED SPINACH

Nutmeg

£9

TENDERSTEM BROCCOLI

Toasted almonds, chilli

£9

BITTER LEAF SALAD

Heritage tomatoes, cucumber, avocado

£10

FRENCH FRIES

Truffle, Parmesan

£11

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DESSERTS

MRS T'S BAKED VANILLA CHEESECAKE 

Strawberry compôte

£16

DUCK EGG CUSTARD TART

Yorkshire rhubarb, orange blossom ice cream

£18

JIVARA MILK CHOCOLATE 'SNICKERS'

Peanut butter caramel, shortbread

£19

MRS T'S HONEYCOMB ICE CREAM 

£15

SELECTION OF BRITISH CHEESE

Home-made seeded crackers & chutney

£24

AQUAFABA 'VACHERIN' 

Strawberry sorbet, lemon thyme, Champagne

£17

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