

# CONTEMPORARY BRITISH CUISINE AT CHENESTON'S

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, Alexandros Diamantis, 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 and 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.

## ~ TO START ~

Bea's Chicken Noodle Soup\* 12

Hand-Dived Scallops 23  
Sautéed smoked pancetta, pomegranate, fennel purée

Duo of Irish and Scottish Smoked Salmon 24  
Carved at your table

Confit Wild Duck Leg 19  
Red cabbage, toasted hazelnuts, smoked duck consommé

Classic Prawn & Crayfish Cocktail\* 18  
Lemon, brown bread, butter

Bea's Eggs Royal\* 28  
Three scrambled eggs in their shells with caviar, potted shrimps & smoked salmon

Sashimi of Salmon, Tuna & Halibut\* 18

Organic Mixed Quinoa 16  
Roasted carrots, toasted almonds, spiced yoghurt dressing

Wild Mushroom and Celeriac Textures 16  
Black truffle, goat's cheese croquette, green apple

Caesar or Hunter Salad\* 14

## ~ MILESTONE CAVIAR SELECTION ~

Served with traditional garnishes and mini blinis

Beluga Caviar (30g) 300  
Oscietra Caviar ( 30g ) 250

⌘ We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you are allergic to any food products, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.

\* Bea Tollman's Dishes

## ~ MAIN COURSES ~

Hand-Chopped Sirloin of Native Angus Beef (250g)\* 33

Grilled hand-chopped patty, caramelised onions, Café de Paris butter, hand-cut chips

Pot Roast Dover Sole 44

Sautéed mushrooms, new potatoes, green beans

Braised Venison Shoulder 33

Root vegetable purée, quince, chestnuts, Cavolo Nero

Chicken Pot Pie\* 24

Creamed mashed potato

Char-grilled 6oz Wagyu Fillet Steak\* 44

Black truffle hollandaise, hand-cut chips

Whole Piri Piri Baby Chicken\* 23

Crisp salad, roasted potatoes, lemon chilli salt

Linguine Pasta Primavera\* 19

Seasonal vegetables in a light cream herb sauce, shaved Grana Padano

Salt-Baked Wild Sea Bass 34

Red pepper stew, sauce vierge

Grilled Artichoke Millefeuille 19

Montgomery cheddar mashed potatoes, lemon & coriander pesto

Cheneston's Trolley of The Day 27

Our succulent roast of the day, carved at your table and accompanied  
by a seasonal selection of vegetables  
(Available between 7pm – 10pm)

Please do not hesitate to let us know should you prefer one of our main course  
items served simply grilled

## ~ SIDE ORDERS~

5 each

Creamed Spinach, Sautéed Wild Mushrooms, Mac & Cheese, Seasonal Steamed Vegetables,  
Creamy Mashed Potatoes, Mixed Green Salad, Lemon & Chilli Roasted Potatoes,  
Seasonal side dish of the day

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