



À LA CARTE MENU

CHENESTON'S RESTAURANT

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

H Forman & Son London Cure Smoked Salmon £33

Pickled cucumber, dill, Keta caviar, rye crumb

Mrs T's Chicken Noodle Soup £22

Mini chicken & pancetta pies

Wye Valley Asparagus £24

Puff pastry, sheep's curd, truffled St Ewes yolk

Smoked Chicken & Chorizo Ravioli £26

Pea, wild garlic, pine nuts

Yellowfin Tuna Tartare £33

Sesame, radish, wasabi & lime ponzu dressing

Heritage Carrot 'Pasta' £22

Blood orange, ginger, cardamom, minus 8

We use only free-range eggs. 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 15% service charge is applicable.

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



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MAINS

Dry Aged Rib Eye Steak £58

Hand cut chips, watercress, caramelised onion & wild garlic butter

Mrs T's Chicken & Bacon Pot Pie £38

Mashed Potato

Wild Garlic Pappardelle £35 

Morels, broad beans, English feta

Chargrilled Dover Sole £72

Confit Ratte potatoes, lemon, capers, creamed spinach

Roasted Canon of Cornish Lamb £54

Yoghurt, black garlic, mint, baby gem, braised shoulder croquette

Skrei Cod £47

Rainbow chard, romanesco, trombetta courgette, pickled golden turnip

Black Olive Gnocchi £33 

Niçoise

SIDE DISHES

Mashed Potato £9

Crispy Onions, Red Wine Jus

Fine Green Beans £9

Confit Shallot, Hazelnut

Creamed Spinach £9

Nutmeg, Lemon

Bitter Leaf Salad £9

(Available as a Starter for £18)

*Quince, Berkswell, Walnut,
Honey & Mustard Dressing*





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DESSERTS

Mrs T's Baked Vanilla Cheesecake £18 
Seasonal Fruit Compote

Gariguette Strawberry Opera Cake £18 
Pistachio

White Chocolate & Elderflower Bavarois £19
Poached Yorkshire rhubarb

Caramel Custard Tart £18
Tahini ice cream, kumquat, sesame

Mrs T's Honeycomb Ice Cream £16 
Honeycomb crumb