

AT CHENESTON'S

SUNDAY LUNCH MENU

H FORMAN & SON LONDON CURE SMOKED SALMON

Crème fraiche, cucumber, dill

MRS T'S CHICKEN NOODLE SOUP 

Mini chicken & bacon pies

SMOKED & GRILLED HERITAGE CARROT (V)

Tahini, watermelon radish, pumpkin seed

CONFIT DUCK & GOOSE LIVER TERRINE

Pistachio, sour cherry, sourdough

ORKNEY SCALLOP (SUPPLEMENT 10)

Alsace bacon, frisée, pea purée

MRS T'S CHICKEN & BACON POT PIE 

ROASTED SIRLOIN OF HEREFORD BEEF

Traditional roast garnish, gravy

STONE BASS

Confit tomatoes, marinated squid

HAND ROLLED CAVATELLI (V)

Courgettes, piquillo pepper, vegan feta

CREAMED SPINACH
Nutmeg

JERSEY ROYALS
Mint, lemon


MASHED POTATO
Red wine jus, crispy onion

SKIN ON FRIES (V)

LITTLE GEM CAESAR SALAD
Caesar dressing, anchovy & Parmesan crumb

CRISPY BABY ARTICHOKE
Black truffle mayonnaise

ROASTED BABY BEETROOTS
Sorrel, jalapeño & garlic honey, hazelnut

MRS T'S BAKED VANILLA CHEESECAKE 
Strawberries

MRS T'S HONEYCOMB ICE CREAM 

VEGAN STICKY TOFFEE PUDDING (V)
Toffee sauce, ice cream

CHOCOLATE-MOCHA POT DE CRÈME
Mascarpone Chantilly

TWO-COURSE £70 | THREE-COURSE £85

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