

AT CHENESTON'S

SUNDAY LUNCH MENU

STARTER

TRUFFLED CELERIAC VELOUTÉ

36-month aged Parmesan, St Ewes egg yolk, Madeira, confit onion

MAIN

ROASTED SIRLOIN OF HEREFORD BEEF

*Braised red cabbage, roasted carrot, seasonal greens, roast potatoes,
Yorkshire pudding, red wine gravy*

SIDES FOR THE TABLE

(£5 Each)

CAULIFLOWER & WESTCOMBE CHEDDAR GRATIN

MAPLE ROASTED PIGS IN BLANKETS

STOUT BATTERED ONION RINGS

DESSERT

APPLE, PLUM & ALMOND CRUMBLE

Almond praline ice cream

£55 PER PERSON

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.