



Cheneston's Restaurant
Supper Club Tasting Menu- 28th March 2024

Homemade Brioche Roll
Onion jam, wild garlic butter

~

Cured Mackerel Tartare
Cucumber, apple, smoked mackerel rilette

~

Native Lobster Croquette
Chilli, ginger, coriander

~

Dorset Crab Raviolo
Curried bisque

~

Braised Shoulder of Cornish Lamb Shepherd's Pie
Peas, mint, black garlic

~

Stuffed Saddle of Cornish Lamb
Sweetbreads, wild garlic, broad beans, lamb jus

~

Preserved Yorkshire Rhubarb
Buttermilk ice cream, orange meringue

~

Miso Caramel Parfait
Banana, peanut

~

Petits Fours