

CHENESTON'S

À LA CARTE MENU

Curated by our **Executive Chef Daniel Putz** and his dedicated culinary team, the à la carte menu at Cheneston's pays tribute to the provenance and locality of exceptional British ingredients, thoughtfully sourced largely from across the United Kingdom to reflect both seasonality and heritage. To accompany this menu we are delighted to provide wine recommendations from our award winning wine list carefully curated by our **Restaurant Manager Paolo Pivato**.

AUBREY ALLEN

Aubrey Allen sources the top 1% of grass-fed British beef, selected for exceptional flavour, welfare and full traceability, with slow-grown native breeds delivering deeply flavoured, sustainably raised meat.

WYE VALLEY ASPARAGUS

Grown by the Chinn family in Herefordshire's early-ripening microclimate, Wye Valley asparagus is hand-harvested and cooled within the hour, offering some of the earliest and freshest British spears of the season.

H FORMAN & SON'S

H. Forman & Son's London Cure Smoked Salmon uses ultra-fresh Scottish salmon delivered to East London within days, producing a delicately smoked, heritage-protected product that embodies British craftsmanship and provenance.

NUTBOURNE FARM

Nutbourne Farm in West Sussex supplies hyper-seasonal British produce rooted in the Gladwin family's "Local & Wild" ethos, with full traceability and ingredients often harvested or foraged the same day. We are proud to include their delicious and vibrant tomatoes in to our menu.

WILD GARLIC

Wild garlic, abundant in British woodlands from February through May, is one of the UK's most distinctive seasonal foraged ingredients. Foraged in early spring, bringing fresh, green aromatics and a true sense of seasonality to the menu.

BRIXHAM CRAB

Brixham crab is landed daily from the cold, fast-flowing waters of the English Channel, yielding firm, sweet meat sustainably sourced from one of the UK's most respected fishing ports.

WILTSHIRE TRUFFLE

Wiltshire Truffle Company supplies premium fresh truffles from one of England's historic truffle regions, continuing a long-standing tradition with seasonal, aromatic British truffles.

SHETLAND CLAMS

Shetland clams are rope-grown in the cold, nutrient-rich northern waters, producing firm, sweet shellfish with high meat content. Their consistent quality and year-round availability allow us to showcase premium British shellfish, aligning with responsible sourcing and the natural seasonality of the northern marine environment.

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Our à la carte dishes are created for both sharing and individual enjoyment. We encourage guests to explore the menu together and enjoy a selection of plates for the table.

BRIXHAM CRAB (GFO) Buttermilk Caesar	28
WYE VALLEY ASPARAGUS TARTLET (VGO, GFO) Egg yolk, leek, truffle	25
LONDON CURE SMOKED SALMON (GFO) Gin, tonic, cucumber, dill, puffed rice cracker	30
BEA TOLLMAN'S CHICKEN NOODLE SOUP (GFO) 🍲 Mini chicken & bacon pies	23
RCH SIGNATURE CHOPPED SALAD (VGO, GFO) 🍴 Diced chicken, tomatoes, beetroot, Cheddar cheese, egg, avocado, bacon, lettuce	24/29
CORNISH LAMB RAGÚ Wild garlic cavatelli, 30-month aged Parmesan	26/38
LINGUINE VONGOLE Clams, garlic, chilli	24/36
NUTBOURNE FARM TOMATO RISOTTO (VG, GFO) Basil, pine nut, Arbequina olive oil	20/32
DRY AGED BOSTON RIB OF GRASS FED BEEF 400g (GFO) Peppercorn sauce	68
BEA TOLLMAN'S CHICKEN & BACON POT PIE 🍲 Mashed potato	36
NORTH SEA HALIBUT (GFO) Monk's beard, lemon, confit potatoes, seaweed butter	68
SPRING PEA, RICOTTA & WILD GARLIC PITHIVIER (VG) Pickled stems, peas, broad beans, asparagus	34
SKIN ON FRIES (VG, GFO)	9
NUTBOURNE TOMATOES (VG, GFO) Arbequina olive oil, Minus 8 vinegar, smoked sea salt	9
CREAMED POTATO (VG, GFO)	9
GRILLED TENDERSTEM BROCCOLI (VG, GFO)	9

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available | (GFO) Gluten-free Option Available



A favourite signature dish of Mrs T, our Founder.

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

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BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍷	18
Seasonal fruit compote	
STICKY TOFFEE PUDDING (VG)	18
Banana, ginger, toffee sauce	
GARIGUETTE STRAWBERRIES (VG, GFO)	16
Clotted cream espuma, meringue	
NYANGBO 68% SINGLE ORIGIN DARK CHOCOLATE CRÉMEUX (V, GFO)	18
Croissant praline, coffee streusel	
AMALFI LEMON SORBET (VGO, GFO)	7
Shortbread, meringue	
MILK CHOCOLATE ICE CREAM (V, GFO)	7
Malt caramel	
BEA TOLLMAN'S HONEYCOMB ICE CREAM (V, GFO)	7
Honeycomb	
VANILLA ICE CREAM (V, GFO)	7
Olive oil, Maldon sea salt	

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