



Cheneston's Restaurant

Luncheon

Daily 12.30pm – 2.30pm

Dinner

Monday – Saturday 5.30pm – 10.30pm

Sunday 7.00pm – 10.00pm

~ Starters ~

Pan-fried foie gras £22.00
South West snail grand-mère
Morel mushrooms, toasted almonds

Honey glazed confit of Gloucester old spot pork belly £18.00
Roast Orkney diver scallop and crackling
Homemade black pudding

Earl Grey tea-smoked wild sea trout and native oyster £16.00
Buttered baby leeks and fennel
Orange and cucumber relish

Roast breast of Dorset wood pigeon with bubble and squeak £15.00
English field rhubarb
Crispy bacon dressing

Line caught sustainable fillet of cod £15.00
Jerusalem artichoke chowder
Brown butter and lemon sabayon

English marsh asparagus salad (V) £14.00
Kentish russet apples, spring onions,
Hampshire watercress, poached quail eggs

~ Main Courses ~

Poached fillet of North Sea turbot and roast New Forest river crayfish tails £38.00
St. George Mushrooms
Vegetables à la grecque

Char-grilled farmed Scottish halibut and Welsh cockles £28.00
Potato beignets, braised butter beans
Toasted hazelnut jus

The Goosenargh duck £27.00
Roast glazed breast, confit leg cannelloni, fried liver
Green cabbage and russet apple sauce

A trio of Salt Marsh new season lamb £26.00
Seared loin, rolled shoulder, sweetbread fricassée
Flageolet mousseline, wild garlic fritter and Guernsey lavender glaze

Assiette of White Park beef £36.00
Roast prime fillet, braised rib
Spring greens, endive, mash and horseradish chantilly

Organic Heritage potato bubble and squeak £19.00
Mushy peas, poached duck egg
Spiced tomato ketchup

~ Desserts ~

English field rhubarb soufflé and granité £9.00
Thick custard ice cream
(please allow 15 minutes)

Mille-feuille of valrona chocolate puff pastry £10.00
Pippin apples stewed in brandy
Fennel seed mousse

Warm sticky toffee pudding £9.00
Devonshire clotted cream

Orange yoghurt jelly and consommé £9.00
Seasonal fresh fruit

A selection of British and Irish farmhouse cheeses from our trolley £ 15.00
served with a basket of house made British artisan bread and home baked biscuits

Selection of ice creams and sorbets £9.00



Executive Chef: Ryan O'Flynn

We only use free-range eggs and we are committed to using sustainable fisheries for our fish supplies. Whilst we will do all we can to accommodate guests with food allergies and intolerances, we are unable to guarantee the dish to be 100% allergen free. As our produce is purchased fresh each and every day please be understanding if a certain dish is unavailable.

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