



Contemporary British Cuisine at Cheneston's Restaurant

Here at Cheneston's Restaurant Chef Ryan O'Flynn thrives on the resources of British nature that are delivered each season from those suppliers who practice good husbandry and sustainable practices.

Ryan O'Flynn's menus are planned to ensure optimum quality enabling him to take advantage of the best of the best. Look for the focus on a whole animal experience in each dish. This is the concept at the heart of Ryan's cuisine.

Enjoy.

7 Course Tasting Menu

(Whole table only)

The tasting menu is prepared by Ryan O'Flynn and his team each day on request, each course a surprise, designed to build in flavours and seasonality that excite the palate.

£60.00 per person, £50 per person accompanying wines

A La Carte

~To Start~

(N) Mosaic of Wild Rabbit and Foie Gras £17.00

Seared loin, leg rilette, mousseline
Pickled mushrooms, toasted nuts and cress

(N) Devonshire Squab Pigeon £15.00

Poached breast, leg and fried egg
Sweet corn 'crumble'

(V) Egg Yolk Ravioli £16.00

Black truffle toast, Montgomery cheddar

Roast Hand-dived Orkney Scallop £16.00

Homemade black pudding, caramelised salsify and purée
Toasted seeds, crab apple flowers

Fried Skate Wing £13.00

Brown butter, lime gel and crispy capers
Colcannon

~Main Courses~

John Dory and Scottish Langoustines £35.00
Celeriac purée, Chanterelle mushrooms, globe artichokes
Truffle and 'langoustine caviar'

Scottish Lobster Tail £38.00
Smoked bacon and lobster casserole
Penny button mushrooms, baby onions

Native Angus Beef £38.00
Slow cooked fillet and glazed rib
Creamed potatoes, endive, horseradish Chantilly
Shallot-marrow jus

(N) The Goosnargh Duck £30.00
Breast, confit leg cannelloni, fried liver
Pistachio butter, salted grapes, Muscat gel, pink lady
Sherry reduction

Gloucester Old Spot Pork £28.00
Fillet, braised belly and Scotch egg
Confit leeks, salicornia, sweet potato purée
Black trompettes, thyme pork jus

(N) (V) Caramelised Red Onion Tart £24.00
Golden Cross, espuma, pickled onion petals
Flaked almonds

~Desserts~

£9.00

Sticky Toffee Pudding
Dates, walnuts, Rosary Ash 'Caramel'

Peach Crumble
Brûlée custard, ginger and lemon balm

Chocolate Coated Liquorice
Ruby grapefruit, anise and blossom

Citrus and Lady Grey Salad
Caramelised puff pastry, marshmallows and rose petals

Selection of Irish and British Farmhouse Cheese
Homemade chutney and biscuits (£ 7.00 supplement)

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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