



## Cheneston's Restaurant

*Luncheon*

*Daily 12.30pm - 2.30pm*

*Dinner*

*Monday - Saturday 5.30pm - 10.30pm*

*Sunday 7.00pm - 10.00pm*

Brendan Maguire's rare breed black pudding  
spring greens, sherry glaze

Confit fillet of Dover sole  
ratte potatoes, vegetables á la grecque

New season asparagus soup (V)  
poached duck egg, baby spinach

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Roast loin of Gloucester old spot pork  
citrus braised endive, purple sprouting broccoli  
mushroom vierge

Braised flank of White Park beef  
creamed Heritage potatoes  
spring pea and horseradish sauce

Vegetable 'Pot au Feu'(V)  
stewed seasonal fruits and vegetables  
vegetable broth

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Stewed prune and almond crumble  
Devonshire clotted cream

English apple tart tatin  
served warm with cream

Plated selection of British and Irish cheese  
homemade Artisan bread and biscuits  
(£7.00 supplement)

**2 Courses at £21.50**

**3 Courses at £26.50**

**Including Tea or Coffee**

All of our dishes are made from sustainable and organic ingredients  
and we use organic produce wherever possible.

**Executive Chef: Ryan O'Flynn**

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