



CONTEMPORARY BRITISH CUISINE AT CHENESTON'S

We would like to wish all our guests the warmest welcome to Cheneston's which takes its name from the old English for "Kensington".

Executive Chef, Alexandros Diamantis, and his team are committed to using sustainable supplies wherever possible and the very best seasonal ingredients, sourced from around the British Isles for our menu.

Included within the menu are favourite dishes from Beatrice Tollman, Founder and President of the Red Carnation Hotel Collection. These recipes have either been passed down in the family or discovered whilst travelling, and all have been perfected from her personal experience and expertise in the kitchen.

TO START

Bea's Chicken Noodle Soup* £12

Heritage Tomato Salad £15

Buffalo Mozzarella, avocado and black olives served with toasted garlic bread

Hand-dived Scallops £20

Shallots, keta caviar, crispy pancetta and chive sabayon

Pressed Rabbit Terrine £18

Pistachios, foie gras macaroon, cherry compôte and toasted brioche

Classic Prawn and Crayfish Cocktail* £15

Lemon and brown bread

Sashimi of Salmon, Tuna and Halibut* £16

Slow-cooked Dingley Dell Pork Belly £15

Caramelized onion purée, summer girolles and grape mustard

Caesar or Hunter Salad* £14

Duo of Irish and Scottish Smoked Salmon £24

Carved at your table

~ MILESTONE CAVIAR SELECTION ~

Beluga Caviar (30g) £300

Oscietra Caviar (30g) £250

Traditional garnishes and mini blinis

** We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you are allergic to any food products, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.*

** Bea Tollman's Dishes*

The Milestone Hotel, 1 Kensington Court, London, W8 5DL

+44 (0) 20 7917 1000 | www.milestonehotel.com | bookms@rchmail.com



MAIN COURSES

Pan-fried Fillet of Halibut £30

Pickled beetroot, smoked pepper purée and seasonal vegetables, orange beurre blanc

Hand Chopped Sirloin of Native Angus Beef (250g)* £33

Grilled hand-chopped patty with caramelised onions, Café de Paris butter and hand-cut chips

Roasted Aubergine and Cherry Tomato Risotto £20

Fresh herbs, tomato and feta cheese croquette

Chicken Pot Pie* £24

With creamed mashed potato

Pot Roast Dover Sole £40

Sautéed mushrooms, new potatoes and green beans

Linguine Pasta Primavera* £19

Seasonal vegetables cooked in a light cream herb sauce, shaved Grana Padano

English Lamb Cutlets £30

Pan-roasted cutlets and rump, served with fresh minted peas, spiced carrot purée and Seasonal vegetables, with a side of roasted potatoes and redcurrant jelly

Whole Piri Piri Baby Chicken* £23

Crisp salad and roasted potatoes with lemon chilli salt

Char Grilled 6oz Waguy Fillet Steak* £42

Black truffle hollandaise and hand cut chips

Cheneston's Trolley of The Day £27

(Available between 7pm – 10pm)

Our succulent roast of the day, carved at your table and accompanied
By a seasonal selection of vegetables

Please do not hesitate to let us know should you prefer one of our main course items served simply grilled

~ SIDE ORDERS ~

£5

Please ask for our selection of seasonal side dishes of the day which include
Creamed Spinach, Minted Petits Pois, Seasonal Steamed Vegetables,
Creamy Mashed Potatoes, Mac & Cheese and Mixed Green Salad

*We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you are allergic to any food products, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.

* Bea Tollman's Dishes