

The Milestone Hotel
& Residences



À LA CARTE MENU

CHENESTON'S RESTAURANT

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, Daniel Putz, 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 & 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.

STARTERS

H Forman & Son London Cure Smoked Salmon £33 🍷
Sauce gribiche, Cape seed loaf

Mrs T's Chicken Noodle Soup £22 🍷
Mini chicken pies

Braised Ceps £24 ①
Potato Rösti, Madeira, roasted yeast

Hand Dived Orkney Scallop £32
Sweetcorn, roasted chicken, caviar

Highland Venison Carpaccio £26
Smoked egg yolk, blackberry, pickled beetroot

Shropshire Blue Arancini £20 ②
Pear, port, walnut

We use only free-range eggs. If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.

🍷 Denotes a favourite signature dish of Mrs T, our Founder and President. ① Vegetarian | ② Vegan

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MAINS

Dry Aged Hereford Rib Eye Steak £56

Hand cut chips, watercress, peppercorn sauce

Mrs T's Chicken Pot Pie £36

Mashed potato

Pan Roasted Fillet of Halibut £48

Crab, squid ink linguine, Keta caviar, Bouchard Finlayson Blanc de Mer

Chestnut Gnocchi £32

Salt baked squash, toasted seeds, puffed wild rice, bitter leaves

Braised Short Rib of Hereford Beef £46

Jerusalem artichoke, smoked onion, red wine jus
(Autumn truffle supplement £15)

Grilled Dover Sole £72

Creamed spinach, crushed new potatoes, lemon, capers, chives

Salt Baked Celeriac & Truffle Pain Perdu £36

30-month aged Parmesan, baby leeks, pickled shimeji

Roasted Rump of Cornish Lamb £48

Sweetbread ravioli, smoked aubergine, confit tomato, lamb jus

SIDE DISHES

Mashed Potato £9

Crispy onions, red wine jus

Fine Green Beans £9

Confit shallot, hazelnut

Creamed Spinach £9

Nutmeg, lemon

Bitter Leaf Salad £9 (Available as a Starter for £18)

Roasted pear, blue cheese,
honey & mustard dressing

Sautéed Wild Mushrooms £12

Truffle, Parmesan

Potato Rösti £9

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DESSERTS

Whipped West Sussex Ricotta **£18**
Figs, walnut, honey

Mrs T's Baked Vanilla Cheesecake **£18** 
Autumn fruit compote

Mrs T's Honeycomb Ice Cream **£17** 
Honeycomb

Hazelnut Choux Bun **£18**
Milk chocolate, orange

Pineapple Upside Down Cake **£18** 
Rum & lime sorbet

The Milestone Ice Cream Sundae **£16**

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