

# The Milestone Hotel & Residences



## SUNDAY LUNCH 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.

### STARTERS

#### Braised Rabbit & Tarragon Raviolo £26

Spiced carrot, Bouchard Finlayson Missionvale sauce

#### Seared Yellow Fin Tuna £32

Soy, sesame, ginger, chilli, coriander, lime, pickled daikon

#### Slow Cooked Braddock White Duck Egg £25

Morels, asparagus, truffle, Jersey royal

#### Salt Baked Paget's Farm Beetroot £20

Walnut, pickled radish, orange & thyme dressing

### MAINS

#### Roasted Sirloin of Hereford Beef £45

Roasted potatoes, seasonal vegetables, Yorkshire pudding, horseradish, gravy  
Carved tableside

#### Whipped Goat's Curd Agnolotti £34

Apple, celeriac, lovage, hazelnut, grain mustard

#### Poached Fillet of North Sea Cod £44

Prawn mousse, mashed potato, confit leek, bisque

#### Spiced Squash & Shropshire Red Lentil Pithivier £35

Smoked tofu, spinach, coconut

### DESSERTS

#### Mrs T's Baked Vanilla Cheesecake £19

Gariguette strawberry, vanilla

#### Mrs T's Honeycomb Ice Cream £17

Crispy honey, candied orange

#### Manjari Chocolate Mousse £20

Salted peanut, banana

#### Selection of British Cheese £23

Quince, oat cakes

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.  Vegetarian |  Vegan