

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

Mrs T's Chicken Noodle Soup £22 

Mini chicken pies

H Forman & Son London Cure Smoked Salmon £33

With traditional garnishes, soda bread

Braised Rabbit & Tarragon Raviolo £26

Spiced carrot, Bouchard Finlayson Missionvale sauce

Seared Yellowfin 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

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

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MAINS

Mrs T's Chicken Pot Pie £36 
Mashed potato

Grilled Dover Sole £70
Creamed spinach, crushed Jersey royals, lemon, capers, chives

Whipped Goat's Curd Agnolotti £34 
Apple, celeriac, lovage, hazelnut, grain mustard

Roasted Canon of Cornish Spring Lamb £48
Crispy sweetbread, fondant potato, peas, baby gem, lamb jus

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

Roasted Fillet of Dry Aged Hereford Beef £68
Horseradish & ox cheek dauphinoise, watercress, beetroot, red wine jus

SIDE DISHES

Skin on Fries £11
Parmesan & Truffle

Creamed Spinach £9 
Nutmeg

British Organic Quinoa Salad £10
Goat's cheese, sun dried tomatoes, basil

Roasted Chantenay Carrots £9
Honey, thyme

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DESSERTS

Mrs T's Baked Vanilla Cheesecake **£19** 
Garigette strawberry, vanilla

Mrs T's Honeycomb Ice Cream **£17** 
Crispy honey, candied orange

Toasted Coconut Pannacotta **£19**
Alfonso Mango, lime, puffed wild rice

Millefeuille **£20**
Rhubarb, custard

Manjari Chocolate Mousse **£20** (V)
Salted peanut, banana

Selection of British Cheese **£23**
Quince, oat cakes

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