

Simon Radley at The Chester Grosvenor

A gourmet restaurant with a much coveted Michelin star and four AA Rosettes.

Chef-Patron	Simon Radley
Head Chef	Raymond Booker
Manager	Carlo Iulianella

The cellar is one of the most extensive in England with over 1000 bins from all over the world.

The Arkle Bar and Lounge is well stocked with interesting malts, vintage ports and a wide range of liqueurs.

Tasting Menu £90.00

À la Carte Menu £69.00

Coffee and Petit Fours £4.95

We are pleased to accommodate any special or dietary requests.

The Chester Grosvenor is committed to selecting the very finest produce for our restaurants. During the selection process we endeavour to take into account environmental and sustainability factors. Should a particular item not be available we will offer a suitable alternative.

May we respectfully advise that The Chester Grosvenor is a fully non-smoking hotel in accordance with UK legislation.

The Arkle Bar and Lounge and Simon Radley at The Chester Grosvenor are not suitable for children under 12 years of age.

May we politely ask that all electronic devices are switched off in these areas.

Please note that a discretionary service charge of 12.5% will be automatically added to your bill.

Please do not hesitate to ask if you wish for this to be removed.

Starters

Diver scallop

Crispy piglet with salty peanut,
scallop and calamari

Pond life

Watercress whip with crayfish tails,
garlic snails and frog's leg bonbon

Crown prince

Saddle of French rabbit with smoked bacon macaroni,
pumpkin and poached langoustine

Simon Kadley

Starters

Pigeon pie

French squab, duxelle of ceps,
velouté of truffles

Frappé

Dressed cock crab and shellfish cocktail
with lettuce vichyssoise

Espagnol

Scallop and fennel cigarillo with sardine escabèche,
piquillo pepper, crispy squid

Simon Kadley

Main Courses

Aberdeenshire beef

Cep dusted fillet with parsley,
sticky cheek with flavours of Burgundy

Spices

Roast cushion of veal sweetbread,
lobster knuckles, almond milk and chickpea

Cornish skate

Poached langoustines,
crunchy sour dough gremolata

Suckling pig

Double cutlet, Iberico foot, hazelnut puree,
hocks and scratchings

Simon Radley

Main Courses

Rhug Estate

Organic chicken blanquette, leg meat compression,
truffles and titbits

Montmorency

Breast of Gressingham duck, cocoa nib granola,
fondant liver and liquid cherries

Abbeystead

Estate grouse with sweet and sour turnip, cob nuts,
local elderberry and liver ganache

Sea bass

Cured and smoked, cauliflower cream, French Baeri
caviar, poached oysters and Granny Smith

Simon Radley

Desserts

Chocolate chip

Valrhona after dinner mint,
secret panna cotta

Lemon meringue

A study in lemons,
tarragon jelly, sweet vacherins

Blackberry and apple

Tarte fine with iced ripple
And custard cream

Farmhouse cheeses

Specially selected British and continental cheeses

Simon Radley

Desserts

Peach Melba

Bourbon Vanilla, raspberry ripple

Turkish

Manjari chocolate, pistachio cream,
almond milk ice, rose jelly

Arabica

Chilled Mascarpone, iced latte,
Amaretto jelly, cocoa nib brittle

Sorbet

A palate of fresh fruit sorbets

Simon Radley