

SAMPLE MENU

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	Mark Bevan

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 £80.00

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 and Spa 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 an 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.

Sample Starters

Dived scallops

Seared with Tandori chicken wings,
toasted chick pea and almond milk

Frappè

Dressed cock crab and shellfish cocktail
with lettuce vichyssoise

Mi-Cuit

Slow cured salmon, chilled Borsch,
caviar and crème cru

Cheek to Cheek

Sticky Old Spot and halibut cheeks
with caramelised cauliflower and golden raisin

Simon Radley

Sample Starters

Cannelloni

Caramelised veal sweetbread
with Anjou pigeon, duxelles and truffle sauce

Oysters and Pearls

Warm scallop and fennel panna cotta
with poached oysters and caviar

Le Mancha

Calamari, clam and chorizo paella,
piquillo and black ink noodle

Simon Radley

Sample Main Courses

Carpetbagger

Dry cured Aberdeenshire beef studded with rock oyster, corned fritters, truffles and watercress

Rabbit

Grilled rabbit collection with langoustine pappardelle, vintage Parmesan and Monti Sabini olive oil

John Dory

Caramelised chicory, vanilla poached lobster, Ricard jelly and bisque

Jersey Royal

Line caught sea bass with unusual potatoes and Scottish langoustine

Simon Radley

Sample Main Courses

Coq au Vin

Rhug Estate organic chicken with red wine,
Alsace bacon and slow cooked breast
with Riesling and cep

Yorkshire Grouse

Roast chestnuts, baked brioche and liver pudding,
damson and cocoa

Porcine

Three year Bellota reserva ham
with all things pork, Pink Lady mousse

Vitello Tonnato

Limousin veal fillet, tuna sauce, Yellow fin tuna,
veal sauce, cannellini's and basil

Simon Radley

Sample Desserts

Truffle

Hot liquid truffle with single estate chocolate
and croquant vanilla

Pear and Walnut

Delice of Williams pear, milk chocolate jelly,
artisan Roquefort and iced walnut

Sorbet

A palate of fresh fruit sorbets

Farmhouse Cheeses

Specially selected British and continental cheeses

Simon Radley

Sample Desserts

Black Fig

Mission figs in various guises,
almond blancmange, preserved blackberry

Compression

Pressed banana caramel with iced salty peanut

Detox

Watermelon with cucumber freeze,
iced yoghurt and mint

Arabica

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

Simon Radley