

Simon Radley at The Chester Grosvenor

2010 Seasonal Menu by Exclusive Invitation of Simon Radley

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.

We are pleased to accommodate any special
or dietary requests.

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 mobile phones
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.

Starters

Dived scallops

with Tandoori chicken wings,
toasted chick pea and almond milk

Pappardelle

Rabbit confit with Scottish lobster,
aged Parmesan

Cheek to Cheek

Old Spot and monkfish cheeks
with caramelised cauliflower, golden raisin

Main Courses

Rouget

Fillets of red mullet
with buttered Romaine, crispy squid, noodle and ink

Poivrade

Burgundy style beef cooked in two ways

Mallard

Breast of wild duck with chestnut ravioli,
cocoa and choucroute

Desserts

Pear and Walnut

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

Arabica

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

Truffle

Hot liquid truffle with single estate chocolate
and croquant vanilla