

La Brasserie
at THE CHESTER GROSVENOR

HORS-D'OEUVRES

Seared mackerel romesco, crispy broccoli stems, preserved lemon and caper

Caramelised smoked onion tart, goat's cheese bonbons, shaved radish and nigella

Agnolotto, Heritage potato velouté, fine pasta, hazelnuts and truffles

PLAT PRINCIPAL

Welsh dry aged beef rib eye 10oz, served with crispy onion, scorched tomato, mushroom, house butter and béarnaise
(£5.00 supplement)

Grilled salmon, creamed rocket, chorizo croquettes, preserved lemon

Coq au Vin, free range chicken, burgundy onions, mushroom and bacon

Potato and rosemary press, Flageolet bean, black olive, artichoke tapenade

DESSERT

Tropics, coconut and passion fruit, pineapple candy, toasted meringue

White chocolate panna cotta, raspberries and rose

Turron, iced Spanish nougat, honey and bergamot

SIDE ORDERS

Freshly baked bread **£4.25**

Hand cut chips **£3.95**

Creamed potatoes **£3.95**

Spinach **£3.95**

Mixed leaves **£3.95**

Vegetables à la mode **£3.95**

Please note a discretionary 10% service charge will be automatically added to your bill, please do not hesitate to ask if you wish for this to be removed.

Food allergies and intolerances: Before ordering, please speak to our staff about your requirements or if you require any information with regard to food allergies or intolerances.

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.