

THE ARKLE BAR

AND LOUNGE



THE CHESTER GROSVENOR

Eastgate Chester CH1 1LT
01244 324024
[Www.ChesterGrosvenor.com](http://www.ChesterGrosvenor.com)

THE ARKLE BAR

AND LOUNGE

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

The Arkle Bar and Lounge is not suitable for children under 12 years of age.

Due to nature of E-Cigarettes we do ask they be treated in the same manner as traditional forms of smoking and that they be used outside the front of the hotel.

*Please note a discretionary service charge of 12.5% will automatically be added to your bill.
Please do not hesitate to ask should you wish for this to be removed.*

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

NON ALCOHOLIC COCKTAILS

Apple and Ginger Sparkle

Apple juice, orgeat syrup, lemon juice, ginger beer £6.00

Le Poulain

Elderflower cordial, lime, soda £6.00

Mint Piña

Pineapple juice, strawberry, £6.00

No Gin and Tonic

Gin syrup, tonic water, juniper berries £6.00

SOFT DRINKS

Still or sparkling mineral water £2.50

Coca Cola £3.25

Diet Coke £3.00

Lemonade £3.00

Tonic water £3.50

Selection of fruit juices £3.50

Ginger beer £4.00

THE ARKLE BAR

AND LOUNGE

From all of the team here at The Chester Grosvenor we would like to sincerely welcome you to The Arkle Bar and Lounge.

Whether you are celebrating a special occasion or just stopping by, we hope you enjoy your stay.

OPENING TIMES

Monday 11:30am to 5:00pm
Light Lunch 12:00pm to 2:30pm
Afternoon Tea 12:00pm to 4:30pm

Tuesday to Thursday 11:30am to bedtime
Light Lunch 12:00pm to 2:30pm
Afternoon Tea 12:00pm to 4:30pm

Friday 11:30am to bedtime
Light Lunch 12:00pm to 2:30pm
Afternoon Tea 12:00pm to 4:00pm

Saturday 9:30am to bedtime
Light Lunch 12:00pm to 2:30pm
Afternoon Tea 12:00pm to 4:00pm

Sunday 9:30am to 5:00pm
Light Lunch 12:00pm to 2:30pm
Afternoon Tea 12:00pm to 4:00pm

LIGHT LUNCH MENU

LATE BREAKFAST AND BRUNCH

Served from 9:30am to 12:00pm, Saturday and Sunday

Bloomer, Cheshire cure bacon or sausage, blush ketchup £6.95

Crumpet, Ross on Wye smoked salmon, scrambled eggs and chives £10.50

Bakery basket, selection of Danish pastries £7.95

HOT DISHES

Available from 12:00pm to 2:30pm

Bookmaker, minute steak, sweet onion Lyonnaise, fried egg £15.95

Fish and chips, crispy haddock, crushed minted peas, shrimp tartare £15.95

SALAD

Grilled chicken Caesar, romaine lettuce, crispy bacon, soft egg, anchovies and parmesan £15.95

COCKTAILS CONTINUED

Old Fashioned

Bourbon whisky, barrel aged bitters, sugar, orange £13.00

Singapore sling

Gin, brandy, Benedictine, Cointreau, pineapple juice £13.50

Sidecar

Cognac, Cointreau, lemon Juice £12.50

Sazerac

Rye whisky or cognac, brown sugar cube, absinthe £13.00

Vesper Martini

The original Bond Martini, 3 parts gin, 1 part vodka, a splash of Lillet Blanc, shaken and garnished with a lemon twist £14.50

LIQUEURS

Aperol	11%	£5.00
Baileys Cream Liqueur	17%	£7.50
Cointreau	40%	£7.50
Pimms No1	25%	£7.50
Tia Maria	25%	£8.00

COCKTAILS

Boulevard

Rye whisky, dry vermouth, Grand Marnier £14.00

Bramble

Gin, Crème de mure, lemon juice £12.00

Classic Champagne

Cognac, angostura bitters, brown sugar, Taittinger Brut Champagne £15.50

Campari Royal

Strawberry Campari, vermouth, Taittinger Brut Champagne £13.50

Daiquiri

White rum, Sugar, lime juice £12.50

Dark & Stormy

White rum, dark rum, lime juice, ginger beer £12.00

French 75

Gin, Crème de mure, lemon juice £12.00

Martini

Your choice of gin or vodka, wet or dry, shaken or stirred, from £13.50

Manhattan

Rye whisky, sweet vermouth, barrel aged bitters £13.00

Mai Tai

White rum, dark rum, orange curaçao, orgeat 12.50

Negroni

Gin, sweet vermouth, Campari £13.00

SANDWICHES AND CHIPS

Hot smoked salmon flakes, prawn mayonnaise and lime £9.95

Rare Welsh beef with creamed horseradish £9.25

Chicken and Italian bacon with Hass avocado £9.50

Egg mayonnaise with watercress £8.95

Maple roast ham with tomato £8.95

French fries or hand cut chips £3.95

SWEET THINGS

Fruit and plain scones

Strawberry jam, clotted cream and butter £6.25

Chocolate mascarpone,

flavours of tiramisu, iced latte £6.95

Assortment of home made French pastries and fancies £8.95

HOT BEVERAGES

Coffee £5.25

Cafe latte £4.75

Cappuccino £4.75

Mocha £5.25

Hot chocolate £5.25

Tea £5.25

Extensive tea menu available on request

THE ARKLE BAR

AND LOUNGE

WELCOME TO AFTERNOON TEA

It is with great pleasure that we welcome you to Afternoon tea at The Chester Grosvenor.

We have been happily observing this delightful British tradition since 1882.

We believe Afternoon Tea should be an absolute indulgence so our team take the utmost care to make every morsel, every sip and every moment as special as it could possibly be.

We have an excellent team of highly trained pastry chefs led by Executive Chef Simon Radley, who work tirelessly to recreate and reinvent our French pastries on a monthly basis.

A BRIEF HISTORY

The Grosvenor Afternoon Tea has always been borne from a sense of ceremony. In the late nineteenth century at The Chester Grosvenor, ladies would enjoy it by themselves in their own private sitting rooms and parlour on the first floor of the hotel, where today you would find the gallery and the Eaton Suite. Meanwhile men would remain downstairs in the Tap!

Like today the cakes were frivolous, the tempo of the service was calm and unhurried, and it was altogether about more than just food, but about history and splendour.

In The Arkle Bar and Lounge today, we like to think we create an atmosphere, steeped in the narrative of the building, that allows you to step back in time, and heightens the pleasure of the occasion.

RUM

Havana 3 year white 40% £7.50

Foursquare golden spiced 37.5% £8.50

Ron Zacapa 23 Year Solera 40% £18.00

VODKA

Absolut 40% £9.00

Ketel One 40% £9.50

Tito's (gluten free) 40% £10.50

WHISKY

Glenmorangie 40% £10.00

Balvenie caribbean Cask 14 Year 44% £18.00

The Kurayoshi, Japan 43% £16.50

Ardberg 10 Year 46% £14.00

COGNAC

Martel VS 40% £10.00

GIN

Bloom	£13.00
Haymans Royal	£11.50
Brockmans	£11.50
Boodles Mulberry	£13.00
Tanqueray, Flor de Sevilla, England	£12.50
Blackwoods Vintage	£11.50
Hunters Cheshire	£13.50
Beefeater Strawberry	£12.00
Monkey 47	£14.00
Masons Yorkshire, Tea Edition	£14.00
Tanqueray 10	£14.50

THE ARKLE BAR AND LOUNGE

TEA FROM THE MANOR

Tea from the Manor brings the finest of full leaf teas from the best tea gardens around the world to delight the palates of its customers. The loose and bagged teas are of the finest grade and taken by those seeking a first class tea experience.

We hope you enjoy your Afternoon Tea and if there is anything you would like to know, please do not hesitate to ask.



TEA MENU

English Breakfast Tea

A blend of Ceylon and Assam Tea. Full-bodied with a coppery coloured brightness

Grosvenor Grey

Large leaf black China tea scented with Bergamot oil; Specially blended for The Chester Grosvenor

Darjeeling Leaf

The Champagne of teas, from West Bengal, India. Fruity, floral aroma. Thin-bodied, light coloured. It is widely acknowledged to be the finest of teas

Chun Mee

The fine, eyebrow shaped leaves produce a clear yellow—greenish brew with a distinctive sweet flavour

Lapsang Souchong

A traditional Lapsang Souchong has been smoked over a wood fire giving it a smoky flavour. The tea is dark in colour

Green Peppermint

A delicious combination of green tea and peppermint creates a delightful balance between uplifting and smoothing

Camomile Flowers

The best camomile tea comes from brewing the whole flowers to produce a wonderfully yellow colour and a sweet, surprising juicy flavour

Red Fruit Tea

A fruit blend consisting of hibiscus, rosehip, apple pieces and orange peel with delicate rose buds

Lemon and Ginger

Lemon, joined by ginger creates a harmonious blend, lemon brings a zesty zing followed by the warming spice of the ginger

BEER

LAGER

Heineken Alcohol Free £3.95

Damn Inedit, 4.8% £5.50

Harviestoun Schiehallion, 4.8% £5.00

ALE

Weetwood Eastgate Ale, 4.2% £6.50

Weetwood Cheshire Cat, 4.% £6.50

Weetwood Cheshire Porter Plain., 4.4% £6.50

CIDER

Gwynt y Ddraig Black Dragon, 6.5% £6.50

Old Mout Berries & Cherries , 3.8% £6.50

Old Mout Berries & Cherries Alcohol free £5.00

WHITE WINE

	175ml	Half Bottle	Bottle
Sauvignon Blanc <i>Chateau de Seuil, Bordeaux, France</i>	£11.00	£23.00	£47.00
Pinot Gris <i>Dopp & Irion, Alsace, France</i>	£10.50	£22.00	£45.00

RED WINE

	175ml	Half Bottle	Bottle
Petit Sirah <i>Carmen Maipo, Chile</i>	£9.50	£20.00	£41.00
Chianti <i>Antinori Tuscany, Italy</i>	£10.00	£21.00	£43.00

A more extensive selection of wines are available on request.

ROSÉ WINE

	175ml	Half Bottle	Bottle
Domaine Henri Gaillard <i>Côte de Provence, France</i>	£8.50	£17.00	£33.00

TRADITIONAL AFTERNOON TEA

A selection of hand made sandwiches on freshly baked bread
Freshly baked plain and fruit scones served with clotted cream and
strawberry preserve

Assortment of home made French pastries and fancies

Freshly brewed tea and coffee

Priced at £33.50 per person

GENTLEMAN'S TRADITIONAL AFTERNOON TEA

Floured bloomer, crispy haddock, tartare sauce

Open rye, roast beef, pastrami, mustard and pickles

Baked pork and apple savoury, Appleby's Cheshire cheese

Freshly baked plain and fruit scones served with clotted cream
and strawberry preserve

Assortment of home made French pastries and fancies

Freshly brewed tea and coffee

Priced at £33.50 per person

(Please allow 20 minutes of preparation time)

INDULGENT AFTERNOON TEA

A chilled glass of Taittinger Brut Champagne with strawberries and clotted cream

A selection of hand made sandwiches on freshly baked bread

Freshly baked plain and fruit scones served with clotted cream and strawberry preserve

Assortment of home made French pastries and fancies

Freshly brewed tea and coffee

Priced at £47.50 per person

GENTLEMAN'S INDULGENT AFTERNOON TEA

Gin & Tonic

Floured bloomer, crispy haddock, tartare sauce

Open rye, roast beef, pastrami, mustard and pickles

Baked pork and apple savoury, Appleby's Cheshire cheese

Freshly baked plain and fruit scones served with clotted cream and strawberry preserve

Assortment of home made French pastries and fancies

Freshly brewed tea and coffee

Priced at £47.50 per person

(please allow 20 minutes of preparation time)

CHAMPAGNE

A selection of Champagne options for you to enjoy with your afternoon tea

	125ml	Half Bottle	Bottle
Taittinger Brut	£14.00	£42.00	£74.00
Taittinger Prestige Rosé	£17.00	£50.00	£98.00
Taittinger Nocturne Sec,		£50.00	£98.00

TAITTINGER CHAMPAGNE FLIGHT

Enjoy a tasting of three Taittinger Champagnes to add an extra feeling of decadence to your Afternoon Tea, each Champagne offered as a 100ml tasting is carefully selected to accompany each tier of your afternoon tea.

Taittinger Brut Réserve 'Sophistication and balance'

Comprising of 40% Chardonnay, 35% Pinot Noir and 25% Pinot Meunier. We recommend this light, elegant and balanced Champagne to be enjoyed with our delicious selection of freshly prepared sandwiches.

Taittinger Prestige Rosé 'Full bodied and smooth'

Made up of 30% Chardonnay, 45% Pinot Noir and 25% Pinot Meunier. This Champagne is remarkably vibrant, its taste reveals a subtle balance between freshness and structure of the ever present red fruit. Its strong red fruit character is perfectly matched for our freshly baked scones, jam and clotted cream.

Taittinger Nocturne Sec 'Soft, round and balanced'

Consisting of 40% Chardonnay, 35% Pinot Noir and 25% Pinot Meunier. A mature, rich and round wine. Exceptionally smooth and creamy, with the aromas of peaches and dried apricots this is the perfect accompaniment for our homemade French pastries and fancies.

Priced at £32 per person



