

# *La Brasserie*

at THE CHESTER GROSVENOR

## À La Carte

### Breads, Nibbles and Small Bites

---

Breads from our in-house baker, butter	4.5
Marinated olives	4.25
Truffled nuts	4.25
Pair of native oysters, traditional condiments	10
Pair of rock oysters, spicy Japanese condiments	11

### Entrées

---

Tandoori style carrots, labneh, bombay mix, top gremolata (v)	11.5
Soup du jour with rye bread (v)	8
Smoked haddock and pea tartlet, crab, chimichurri	14
Salad of spring vegetables, cured duck, honey, sesame	12.5
Confit chicken thigh, wild allium, pickled mushroom	12

### Plats Principaux

---

Pork Tomahawk, Charcutière sauce, kale, apple, bacon	28
Salt baked celeriac, cacklebean egg, hazelnut pistou, Grana Padano (v)	23
Chalk farm trout, grapfruit dressing, spinach, samphire, pine nuts	26.50
Sea bream, parsley soubise, lemon and fennel butter beans	25
Cumbrian lamb cutlets, asparagus, horseradish	29

### Les Grilles

---

Grosvenor beef burger, beef shin, caramelised onion, Emmental, house pickles, mustard, fries	20.5
Steak au poivre - flattened sirloin, peppercorn sauce, fries, dressed leaves	27
10oz 28 day dry aged ribeye, tomato gratin, herb salad, café de Paris beurre	33
8oz 28 day dry aged fillet, tomato gratin, herb salad, café de Paris beurre	37
Sauce (peppercorn, Roquefort or Bordelaise)	3.5

### Sides

---

Mixed leaves, house dressing (ve)	4
Pont neuf chips (v)	5
Pomme frites (v)	5
Gunpowder potatoes, spring onions, coriander (v)	5
Tenderstem broccoli, black garlic, parmesan (v)	5
Hispi cabbage, truffle emulsion, crispy onions	5

### Dessert

---

Date and ale cake, whey caramel, milk ice cream (v)	9
Chocolate mousse, lime, frozen yoghurt (v)	11
Yorkshire forced rhubarb, vanilla cream, parkin (v)	8
Artisan cheeses and pairings	14

