

# *La Brasserie*

at THE CHESTER GROSVENOR

## À La Carte

### Breads, Nibbles and Small Bites

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

### Entrées

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Confit lamb and stout crumpet, bacon jam, Sheep Rustler	12.5
Soupe du jour with rye bread (v)	9
Whipped ricotta, pear, walnut, chicory, iced fennel, port glaze	11
Cured salmon, red cabbage, horseradish, labneh, dill, vacherin	12.5
Pig cheek, hock and shoulder croquette, quail egg, parsley sauce	12

### Plats Principaux

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Pork tenderloin, Hen of the Woods, hazelnut, apple, black garlic	25
Sage and onion dumplings, Roscoff, black cabbage, whey and chive beurre blanc	24
Cod loin, La Ratte potatoes, spinach, tartare blanc, batter scraps	26
Daube of slow cooked venison, pattypan squash, boudin noir, quince marmalade	29
Roast chicken, pommes aligot, leg and truffle gravy, leek	27
Sea bass, cauliflower, coriander, almond, capers, vadouvan spices	26

### Les Grillades

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Grosvenor beef burger, pastrami, smoked cheddar, pickle sauce, fries	20.5
Steak au poivre - flat iron, peppercorn sauce, fries, dressed leaves	25
10oz salt chamber aged ribeye, tomato gratin, herb salad, beurre café de Paris	35
8oz barrel fillet, tomato gratin, herb salad, beurre café de Paris	37.5
Sauce (peppercorn, Roquefort or Bordelaise)	3.5
Plaice à la meunière, romesco sauce, fired broccoli, toasted almonds	25.5

### Sides

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Lollo rosso and blondo, frisée, herbs, house vinaigrette	4
Pont neuf chips	5
Pomme frites, garlic salt	5
Pomme purée, clotted cream	5
Caesar dressed hispi cabbage, bacon, parmesan	5
Légumes de saison	5

### Dessert

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Cherry bakewell, cherry and vanilla ripple (v)	9
Blackberry, polenta cake, orange, iced bramble (v)	9
Milk chocolate ganache, caramel mousse, puffed rice, cacao nib, milk ice cream (v)	12
Artisan cheeses and pairings	14