La Brasserie
at THE CHESTER GROSVENOR

Casual Dining

The menu displayed on this website is a sample only, and dishes may vary.

Breads, Nibbles & Small Bites

Breads from our in-house baker, butter	5.5
Gordal olives	4.5
Sea salt mixed nuts	4.5
Pont Neuf chips	5.75
Pommes frites	5.75
Mixed leaf salad, mustard vinaigrette	5.75
Confit garlic hummus, crispy onions, lemon and thyme oil, melba toast	5.5
Truffle and Gruyere potato gratin - great ordered with bread to dip in!	10

Sandwiches & More (served until 5pm)

Soup du jour, rye bread	10
Gruyere, gratinated bechamel sauce	10
Steak benedict, 4oz rump steak, buttered muffin, poached eggs, mustard creamed spinach, shoestring fries, watercress	18.5
Smoked salmon, sauce gribiche, radish, trout roe	18
Whipped goats cheese on toast, glazed figs, honey, candied walnuts, iced leaves	16
Selection of today's finger sandwiches, crisps, salad	14

Casuals

Chicken Caesar, hen's egg, anchovy, pancetta, croutons, olives	22.5
Weetwood ale battered haddock, chips, mushy peas, tartare sauce	24.5
Truffled rigatoni, wild mushrooms, goat's curd, candied walnuts	15
Roast squashes, pain d'épices, Graceburn feta, tarragon mustard	17.5
Grosvenor burger, gherkin bacon relish, smoked cheese, lettuce, fries	25

Desserts

Coupe de glace, 'crème brûlée'	10
Coupe de glace, chocolate and orange	10
Fruit and plain scones, clotted cream, strawberry preserve	7.5
Red velvet cookies with mascarpone cream	5
Selection of British cheeses, traditional accompaniments	15

A discretionary 12.5% service charge will be automatically added to your bill, please do not hesitate to ask if you wish for this to be removed
Please advise of any specific dietary requirements prior to ordering to ensure we provide accurate information on the ingredients and allergens in our dishes.
As our food is prepared in centralised kitchens where allergens are present, we therefore cannot guarantee complete separation.