

La Brasserie
at THE CHESTER GROSVENOR

Artisan breads, freshly baked by our resident baker £4.25

HORS-D'OEUVRES

Raviolo, Tuscan peppers, preserved lemon and ricotta cheese

Torched and smoked mackerel, brambles and cucumber

Sesame glazed brisket, pickled maitake, charred onion broth

PLAT PRINCIPAL

Rib eye 10oz, served with crispy onions, scorched tomato, mushroom, house butter and béarnaise (£6.00 supplement)

Free range chicken, French style peas, grilled lettuce and smoked bacon

Almond crusted cod, Obsiblu prawn, Malayan spice

Beetroot tarte fine, summer salad, soft Burrata

SIDE ORDERS

Hand cut chips £4.50
Creamed Maris Pipers £4.50
Leaf spinach £4.50
Mixed leaves, house vinaigrette £4.50

DESSERT

Vanilla parfait, Crème de Mûre, Champagne and crisp blackberry vacherins

Dark chocolate delice, iced honey and cinder toffee

Coupe, toffee torched bananas, chocolate and vanilla

Please note 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
At the Chester Grosvenor we make every effort to accommodate the dietary requirements of our guests. Please advise us of your specific 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.