

*La Brasserie*  
at THE CHESTER GROSVENOR

HORS-D'OEUVRES

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**Seared mackerel romesco**, crispy broccoli stems, preserved lemon and caper

**Caramelised smoked onion tart**, goat's cheese bonbons, shaved radish and nigella

**Agnolotto**, Heritage potato velouté, fine pasta, hazelnuts and truffles

PLAT PRINCIPAL

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**Welsh dry aged beef rib eye 10oz**, served with crispy onion, scorched tomato, mushroom, house butter and béarnaise  
(£5.00 supplement)

**Grilled salmon**, basil pistou, spring vegetable nage, barrel aged feta

**Free range chicken**, black garlic chicken gnocchi, fondant leeks, Somerset salami

**Pithivier**, baked butter pastry, wild mushrooms and English asparagus

DESSERT

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**Tropics**, coconut and passion fruit, pineapple candy, toasted meringue

**White chocolate panna cotta**, raspberries and rose

**Turron**, iced Spanish nougat, honey and bergamot

SIDE ORDERS

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Freshly baked bread **£4.25**

Hand cut chips **£3.95**

Creamed potatoes **£3.95**

Spinach **£3.95**

Mixed leaves **£3.95**

Vegetables à la mode **£3.95**

Please note a discretionary 10% service charge will be automatically added to your bill, please do not hesitate to ask if you wish for this to be removed.

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

The Chester Grosvenor is committed to selecting the very finest produce for our restaurants. During the selection process we endeavour to take into account environmental and sustainability factors. Should a particular item not be available we will offer a suitable alternative.