

*La Brasserie*  
at THE CHESTER GROSVENOR

Champagne Sunday Lunch

Three courses and a glass of Taittinger Brut Champagne 49.5

**Breads and Nibbles**

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Breads from our in-house baker, butter 4.5

Marinated olives 4.25

Truffled nuts 4.25

**Starters**

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Soup du jour with rye bread (v)

Pate de campagne, apple, maison pickles

Isle of Wight tomatoes, ajo blanco, salsa verde (v)

Chalk farm trout, petite nicoise

**Main Courses**

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Roast beef sirloin, Yorkshire pudding, traditional roast accompaniments

Confit duck leg, braised puy lentils, pak choi, black garlic

Gnocchi a la Parisienne, mornay, courgette and basil, borlotti (v)

Sea bream, parsley soubise, lemon and fennel butter beans

8oz 28 day dry aged fillet, tomato gratin, herb salad, café de Paris beurre 10 supplement

**Sides and Salads**

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Lollo rosso and blondo, frisee, herbs, house vinaigrette 4

Hand cut chips 5

Rosemary pomme frites 5

Melange de legumes de saison 5

**Desserts**

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Single origin chocolate, lime, yoghurt (v)

Mixed berry 'Eton mess' (v)

Carrot cake, mascarpone, orange (v)

Selection of artisan cheeses, traditional accompaniments 3.5 supplement