

La Brasserie
at THE CHESTER GROSVENOR

Menu du Jour

2 courses 29.5 / 3 courses 35

Breads, Nibbles and Small Bites

Breads from our in-house baker, butter	4.5
Marinated olives	4.25
Truffled nuts	4.25

Starters

Soupe du jour with rye bread (v)
Whipped ricotta, pear, walnut, chicory, iced fennel, port glaze (v)
Cured salmon, red cabbage, horseradish, labneh, dill, vacherin
Pig cheek, hock and shoulder croquette, quail egg, parsley sauce

Mains

Cod loin, La Ratte potatoes, spinach, tartare blanc, batter scraps
Corn fed chicken breast, pomme purée, leg and truffle gravy, leek
Sage and onion dumplings, Roscoff, black cabbage, whey and chive beurre blanc (v)
10oz salt chamber aged ribeye, tomato gratin, herb salad, beurre café de Paris - 5 supplement

Sides

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

Desserts

Cherry bakewell, cherry and vanilla ripple (v)
Milk chocolate ganache, caramel mousse, puffed rice, cacao nib, milk ice cream (v)
Artisan cheeses and pairings 3.5 supplement