

SIMON RADLEY AT THE CHESTER GROSVENOR

Chef-Patron	Simon Radley
Head Chef	Raymond Booker
Manager	Sylwia Wichniewicz
Sommelier	Derek Scaife

The cellar is one of the most extensive in England
with over 700 bins from all over the world.

The Arkle Bar and Lounge is well stocked with interesting malts, vintage
ports and a wide range of liqueurs.

Tasting Menu £99.00

Coffee and Petit Fours £5.25

May we respectfully advise that The Chester Grosvenor is a fully
non-smoking hotel in accordance with UK legislation.

The Arkle Bar and Lounge and Simon Radley at The Chester Grosvenor
are not suitable for children under 12 years of age.

May we politely ask that all electronic devices
are switched off in these areas.

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

Please note that a discretionary service charge of 12.5% will be
automatically added to your bill. Please do not hesitate to ask if
you wish for this to be removed.

VEGETARIAN TASTING MENU

Amuse

Brassicas

Cabbage heart, cauliflower tops, fried curds, lentils and fat raisins

Baba

Whipped Yukon Gold, soaked Pedro Ximénez brioche, truffles and ceps

Dumplings

Tricolore gnocchi, Parmesan cream, dandelions, borage and ice plants

Tubers

Blackened artichokes, green sauce and parsley roots

Ewe's curd

Sheep's milk blancmange, candied figs and hazelnuts

Floating Island

Ginger snow egg, Charentais melon

Milk and honey

Caramélia ganache, Manuka wild flower

*We respectfully request that the entire table dines from the Tasting menu.
The last order for the Tasting menu is at 9:00pm.*

All dishes can be taken individually.