

SIMON RADLEY

AT THE CHESTER GROSVENOR

Executive Chef	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 stocked with interesting malts,
vintage ports and a wide range of spirits and liqueurs

Tasting Menu £99.00

À la Carte Menu £75.00

Coffee and Petit Fours £5.25

We are pleased to accommodate any special or dietary requests.
Before ordering, please speak to our staff about your requirements or if
you require any information in regards to food allergies or intolerances

May we politely ask that all electronic devices are switched to silent in
these areas and that telephone calls are taken outside of the restaurant.

*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.*

TASTING MENU - WINE FLIGHT

£55.00 PER PERSON

2017 Tramin Gewürztraminer
Alto-Adige, Italy

2016 Henri Ehrhart, Muscat
Alsace, France

2016 Ca N'Estruc Idoia
Catalunya, Spain

2016 Zero-G, Zweigelt
Wagram, Austria

2016 The SongLines, Grenache
Barossa Valley, Australia

Naud hidden loot rum
Panama, Central America

*A selection of wines offered by the carafe to complement our
tasting menu.*

DESSERTS

Turkish delight

Sweet curd, Cheshire saffron cake, lemon and rose

Milk and honey

Caramélia ganache, Manuka wild flower, black figs

Blood orange confetti

Michel Cluizel chocolate

Chocolat blanc

French Gariguet strawberry, sweet pea and mint

Farmhouse cheeses

A selection of artisan cheeses and pairings

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TASTING MENU

Nest egg

Smoked cod's roe, potted shrimp

Yellowfin

Seared tuna tail, sticky rice and coconut miso

English asparagus

Green garlic financier, green almond

Jersey Royal

Veal sweetbread, fondant artichokes, morel mushroom

Spanish pork

Iberico cuts, chorizo, allioli, abstract peppers

Pumpnickel

Salt baked beetroot, soft goat's curd

Apricots and Prosecco

Jamaica

Muscovado cake, chocolate, rum and finger limes

STARTERS

Yellow Fin tuna

White almond gazpacho, green tomatoes and fried sprats

Loomswood baba

Ragout of all things duck, soaked Pedro Ximénez brioche

Jerusalem

Dived scallop, blackened artichokes, lettuce and anchovy

Cannelloni

Caramelised veal sweetbread, Scottish langoustine,
truffles and chanterelles

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MAIN COURSES

Pyrenean Mountain lamb

Sweet and wild garlic, morel mushrooms,
crispy curds and faggot gravy

Iberico pork cutlet

Spanish cuts, pods and shoots

Oysters and pearls

Red mullet, Menai oysters,
Ebène caviar and cauliflower cream

Line caught

Braised turbot, chicken wing dumplings, new season asparagus

Edge's Beef Sirloin (for two guests)

Smoked on Douglas Fir needle, rib and marrowbone tartare,
cheek and truffle croustade