

SIMON RADLEY

AT THE CHESTER GROSVENOR

Executive Chef	Simon Radley
Head Chef	Raymond Booker
Manager	Jaime McCormack
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

Eight Course Tasting Menu
£99.00 (Friday & Saturday) £69.00 (Tuesday to Thursday)

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

2016 Vidal Riesling,
Marlborough, New Zealand

2015 Leeuwenkuil, Cinsault,
Swartland, South Africa

2015 Tandem, Immacula,
Navarra, Spain

Piattelli Vineyards Reserve,
Salta, Argentina

2016 Ulithorne Blanc,
Maclaren Vale, Australia

Monsoon Valley, Chenin Blanc,
Don Muang, Thailand

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

TASTING MENU

Amuse

French asparagus, potted eel

Isle of Anglesey

Ash fried and smoked oyster jelly, apples and peas

Rabbit

Wild garlic and new season morels

Turbot

Chicken wings, razor clams, truffles and dumplings

Beef short rib

Burnt artichokes, poached fillet

Ewe's curd

Sheep's milk blancmange, candied figs and hazelnuts

Floating island

Ginger snow egg, Charentais melon

Honey Bee

Iced honeycomb sabayon, pickled Nashi pears