La Brasserie

at THE CHESTER GROSVENOR

The menu displayed on this website is a sample only, and dishes may vary.

Champagne Sunday Menu

Three courses and a glass of Taittinger Brut Champagne 52

Breads and Nibble

Breads from our in-house baker, butter 5.5
Gordal olives 4.5
Sea salt mixed nuts 4.25
Padron peppers, Maldon sea salt 6.5

Starters

Soup du jour, rye bread
Cornfed chicken terrine, king oysters mushroom, barbecued leeks, burnt onion dressing
Smoked salmon, sauce gribiche, radish, trout roe
Twice baked cheese souffle, whipped cheddar, baby leeks, pickled silver skins

Main Courses

Roast rump cap of beef, Yorkshire pudding, traditional accompainments
Confit pork belly, boudin noir, shoulder ragout, roast swede, glazed pears
Seared salmon fillet, hot tartare sauce, spinach, tenderstem, ratte potatoes
Baked aubergine, spiced lentils, wild rice, coriander

Sides and Salads 5.75

Pomme frites
Mixed leaf salad, mustard vinaigrette
Panache of seasonal vegeatables
Pont Neuf chips
Truffle & Gruyère potato gratin

Desserts

Cherry frangipane tart, vanilla ice cream
Dark chocolate mousse, orange sorbet, candied hazelnuts
Caramelised white chocolate, raspberry sorbet, salted caramel
Selection of British cheeses, traditional accompaniments 3.50 supplement

A discretionary 12.5% service charge will be automatically added to your bill, please do not hesitate to ask if you wish for this to be removed
Please advise of any specific dietary requirements prior to ordering to ensure we provide accurate information on the ingredients and allergens in our dishes.
As our food is prepared in centralised kitchens where allergens are present, we therefore cannot guarantee complete separation.