

*La Brasserie*  
at THE CHESTER GROSVENOR

## Champagne Sunday Lunch

Three courses and a glass of Taittinger Brut Champagne 49.50

### Breads and Nibbles

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Breads from our in-house baker, butter 4.50

Marinated globe olives 4.25

Truffled nuts 4.25

### Starters

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Soupe du jour with rye bread (v)

Pig cheek, hock and shoulder croquette, quail egg, parsley sauce

Cured salmon, red cabbage, horseradish, labneh, dill, vacherin

Whipped ricotta, pear, walnut, chicory, iced fennel, port glaze (v)

### Main Courses

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10oz ribeye, tomato gratin, café de Paris beurre, herb bouquet 7 supplement

Roast striploin of Cumbrian beef, Yorkshire pudding, traditional roast accompaniments

Roast chicken, pommes aligot, leg and truffle gravy, leek fondue

Cod loin, La Ratte potatoes, spinach, tartare blanc, batter scraps

Sage and onion dumplings, Roscoff, black cabbage, whey and chive beurre blanc (v)

### Sides and Salads

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Lollo rosso and blondo, frisée, herbs, house vinaigrette 4

Pommes purée, clotted cream 5

Pont neuf chips 5

Pomme frites, rosemary salt 5

Légume de saison 5

### Desserts

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Cherry and chestnut slice, chocolate sorbet (v)

Blackberry, lemon curd, iced yoghurt (v)

Sticky toffee pudding, butterscoth sauce, vanilla ice cream (v)

Selection of artisan cheeses, traditional accompaniments 3.50 supplement