

## VEGETARIAN MENU

### HORS-D'OEUVRES

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Sesame glazed portabello - pickled maitake, charred onion broth £7.95 vv

Raviolo – Tuscan peppers, preserved lemon and ricotta cheese £8.95 v

Soup du jour £6.95 vv

### PLAT PRINCIPAL

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French bean cassoulet - grilled gem and marinated artichokes £17.95 vv

Jersey Royal and chive hash - confit leeks and late season greens £17.95 vv

Beetroot tatre fine – summer salad, soft Buratta £17.95 v

Spring pea Arborio – dressed broad beans and aged Grana Padano £17.95 v

Roasted tomato fettucini – red chilli and crispy courgette £17.95 v

### DESSERT

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Pavlova – Crème de Mûre sorbet and fresh blackberry £6.95 vv

Coconut cake – tropical fruit palette £6.95 vv

Coupe – toffee torched bananas, chocolate and vanilla £5.25 v

v vegetarian  
vv vegan

*Please note 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  
At the Chester Grosvenor we make every effort to accommodate the dietary requirements  
of our guests. Please advise us of your specific 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.*