

SAMPLE MENU

Simon Radley at The Chester Grosvenor

A gourmet restaurant with a much coveted Michelin star and four AA Rosettes.

Chef-Patron	Simon Radley
Head Chef	Raymond Booker
Manager	Mark Bevan

The cellar is one of the most extensive in England with over 1000 bins from all over the world.

The Arkle Bar and Lounge is well stocked with interesting malts, vintage ports and a wide range of liqueurs.

Tasting Menu £80.00

À la Carte Menu £69.00

Coffee and Petit Fours £4.95

We are pleased to accommodate any special or dietary requests.

The Chester Grosvenor is committed to selecting the very finest produce for our restaurants. During the selection process we endeavour to take into account environmental and sustainability factors. Should a particular item not be available we will offer a suitable alternative.

May we respectfully advise that The Chester Grosvenor and Spa is a fully non-smoking hotel in accordance with UK legislation.

The Arkle Bar and Lounge and Simon Radley at The Chester Grosvenor are not suitable for children under 12 years of age.

May we politely ask that all electronic devices are switched off in these areas.

Please note that an 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.

Sample Tasting Menu

Amuse

Autumn squashes
With truffled jelly and duck croûtons

Spice

Seared scallops, mango, chicken wings,
Tandoori spice, almond milk

Mi-Cuit

Slow cured salmon, chilled Borsch,
caviar and crème cru

Cheek to Cheek

Old Spot and Monkfish cheeks with caramelised
cauliflower, golden raisin

Au poivre

Corned Aberdeenshire fritter with peppered steak,
salsify French fries, Piquillo ketchup

Grilled Crottin

Roast Chestnuts, crisp pancetta

Cereal

Sweet parsnip
with chocolate granola

A Study of Fig and Almond

We respectfully request that the entire table dines from the tasting
menu the last order for the Tasting menu is at 9.00pm