

## **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	Carlo Iulianella

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 £90.00

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 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 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

## **Amuse**

Basque style Tuna

## **Crab stick**

Scallop mi-cuit mi-cru

## **Old spot**

Confit cheek with Iberico ham, sweet and sour turnip,  
scratchings

## **Mushroom**

Blanc of Pollock with liquid truffle  
and vintage Parmesan

## **Stone fruit**

Roast Gressingham duck with grilled peach, anise,  
liver and pistachio

## **Turrón**

Bosworth curd with sticky fig and almond

## **Pudding**

Rice Condé with damsons

## **Floating island**

Poached meringue with raspberry gazpacho  
and Eau de Vie

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