

Simon Radley at The Chester Grosvenor

2010 Seasonal Menu by Exclusive Invitation of Simon Radley

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.

We are pleased to accommodate any special
or dietary requests.

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 mobile phones
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.

Starters

Diver Scallops

Three year Bellota ham with blonde beer,
caramelised chicory and pig's foot

Rabbit

Chilled daube of rabbit with Agen prune,
liver royale and micro salad

Cheek to Cheek

Old Spot and monkfish cheeks
with caramelised cauliflower, golden raisin

Main Courses

Free Range Pasta

Roast pollock with mushroom composition,
truffle juice and salt marsh samphire

Aberdeenshire Beef

Poached fillet with essence of cep,
Burgundian style brisket, sauce poivrade

Yorkshire Chicken

new season morels and two styles of asparagus

Desserts

Rhubarb and custard

Rhubarb cannelloni
with gingerbread and custard cream

Arabica

Chilled Mascarpone, iced latte,
Amaretto jelly, cocoa nib brittle

Truffle

Hot liquid truffle with single estate chocolate
and croquant vanilla