

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.

Tasting Menu

Amuse

Borsch salmon,
ruby grapefruit

Mushroom

Cured pollock flakes with liquid truffle,
Italian peas and essence of morel

Rhug Estate

Confit of chicken wing with soft egg,
new season asparagus

Old Spot

Crispy crubeen
with onion study, dived scallop

Surf and turf

Veal paillard with Cornish langoustine,
Baeri caviar, broad bean vierge

Hazelnut taco

Cotswold Blue and caramelised pears

Ripple

Raspberry and fizz

Macaé

Agen prune, with Brazillian chocolate,
caramel and mace

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

Starters

Dived Scallops

Pig's foot crubeen, ham knuckles with sweet scallops,
onion and parsley

Pond Life

Watercress whip with crayfish tails,
garlic snails and frog's leg bonbon

Cheek to Cheek

Sticky Old Spot and halibut cheeks
with caramelised cauliflower and golden raisin

Simon Kadley

Starters

Cannelloni

Caramelised veal sweetbread
with Anjou pigeon, duxelles and truffle sauce

Frappé

Dressed cock crab and shellfish cocktail
with lettuce vichyssoise

La Mancha

Calamari, clam and chorizo paella,
piquillo and black ink noodle

Simon Radley

Main Courses

Aberdeenshire beef

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

Spices

Roast cushion of veal sweetbread,
lobster knuckles, almond milk and chickpea

Free range pasta

Study of new season mushrooms with roast pollock,
truffle juice and salt marsh samphire

À La Chinoise

Oriental sea bass two ways,
lacquered chicken oysters, fresh oyster sauce

Simon Radley

Main Courses

Rhug Estate

Organic chicken with morels,
two styles of asparagus, soft yolk and truffle

Challans

Breast of duck with crispy skin granola,
raisin purée and fondant liver, duck tit bits

Porcine

Three year Bellota reserva ham
with all things pork, Pink Lady mousse

Vitello Tonnato

Limousin veal fillet, tuna sauce, Yellow fin tuna,
veal sauce, cannellinis and basil

Simon Radley

Desserts

Truffle

Hot liquid truffle with single estate chocolate
and croquant vanilla

Pear and Walnut

Delice of Williams pear, milk chocolate jelly,
artisan Roquefort and iced walnut

Sorbet

A palate of fresh fruit sorbets

Farmhouse Cheeses

Specially selected British and continental cheeses

Simon Radley

Desserts

Black Fig

Mission figs in various guises,
almond blancmange, preserved blackberry

Rhubarb and custard

Rhubarb cannelloni with gingerbread and custard cream

Tea and cake

Pistachio cantuccini, mandarin curd,
Organic silver needle

Arabica

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

Simon Radley