

## **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 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**

Crab and sweetcorn

## **Langoustines**

Poached with chilled tomato fregola  
and Modena smoked Parmesan

## **Salt and pepper**

Crispy pork, fried squid, salty peanut

## **Cannelloni**

West coast scallop,  
sardine and fennel choucroute

## **Aberdeenshire**

Study of mushrooms, marrow toast  
with poached beef and truffles

## **Fromage blanc**

Agen prune and celery confit

## **Crystal**

Red fruit consommé with basil, mint and fizz

## **Pain Perdu**

Golden apricot, spiced brioche and iced nougat

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

### **Pea and ham**

Saddle of French rabbit with smoked bacon macaroni,  
summer peas and poached langoustine

*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

### **Liquid ravioli**

Roast Pollock with smoked aubergine,  
Olive press and vegetable Niçoise

### **À La Chinoise**

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

*Simon Radley*

## Main Courses

### **Rhug Estate**

Organic chicken in two styles  
with asparagus, soft egg and bacon

### **Challans**

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

### **Conwy Valley**

Concoction of lamb, sweet garlic,  
cracked mustard and herb fregola

### **Vitello Tonnato**

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

*Simon Radley*

## Desserts

### **Macaé**

Agen prune with Brazilian chocolate,  
caramel and mace

### **Pear and Walnut**

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

### **Peach Melba**

Pod Vanilla, raspberries and roasted almond

### **Farmhouse Cheeses**

Specially selected British and continental cheeses

*Simon Kadley*

## Desserts

### **Black Fig**

Mission figs in various guises,  
almond blancmange, preserved blackberry

### **Tea and cake**

Pistachio cantuccini, mandarin curd,  
Organic silver needle

### **Arabica**

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

### **Sorbet**

A palate of fresh fruit sorbets

*Simon Radley*