

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 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.

Starters

Crubeen

Seared hand dived scallops
with crispy pig's foot, sweet and sour onions

Hotchpotch

Jelly of rabbit and leeks
with langoustine aioli

Morue

Blanc of salt codling
with tomato composition and liquid olive ravioli

Main Courses

Spices

Mi-cuit cushion of salmon
with lobster curry, almond milk and chickpea

Aberdeenshire

Study of mushrooms, marrow toast,
poached beef and truffles

Rhug estate

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

Desserts

Peach Melba

Pod vanilla,
raspberries and roasted almond

Arabica

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

Macaé

Agen prune with Brazilian chocolate,
caramel and mace