

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

A La Carte £69.00

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.

A discretionary 12½% service charge will be added to your account

Tasting Menu

Amuse

Crudite

Roasted fennel with apple and pear salad, walnut praline

Espuma

Potato whip with mushroom crostini

Ras el Hanout

Spiced vegetable pastilla with onion study

Asparagus

Lasagne of slow cooked egg,
watercress, truffle and Parmesan

Ricotta Gnocchi

with smoked aubergine,
olive press and scorched tomatoes

Pre dessert

Dessert

All dishes can be taken individually