



LA BRASSERIE

WINE BY THE GLASS

Champagne	(125ml)
NV St Evremond, Brut	£9.50
NV Taittinger, Brut Reserve	£11.50
NV Taittinger, Brut Prestige Rosé	£14.50

White Wine	(175ml)	(250ml)
Chardonnay Reserva, Caliterra, Curico, Chile	£5.25	£7.50
Côtes de Gascogne, Domaine de Laballe, Gascony, France	£5.25	£7.50
Sauvignon Blanc, Esk Valley, Marlborough, New Zealand	£7.25	£9.95
Pinot Grigio, Puiattino, Giovanni Puiatti, Friuli-Venezia, Giulia, Italy	£6.75	£9.25
Sauvignon Blanc, Panilonco, Lontué Valley, Chile	£4.75	£6.50
Chablis, Domaine Pico-Race, Burgundy, France	£8.95	£12.50

Rosé Wine

Syrah Rosé, Agustinos, Maipo Valley, Chile	£5.75	£7.95
Malbec Rosé, Château Famaey, Bordeaux, France	£5.25	£7.50

Red Wine

Murphy's Shiraz, Big River, South Australia	£5.75	£7.95
Pinot Noir, Moko Black, Marlborough, New Zealand	£7.50	£10.50
Malbec, Château Famaey, Bordeaux, France	£5.25	£7.50
Cabernet Sauvignon, Santa Alvara, Rapel Valley, Chile	£4.75	£6.50
Rioja, Bodegas Larchago, Crianza, Rioja, Spain	£7.25	£9.95
Merlot Reserva, Caliterra, Colchagua Valley, Chile	£5.25	£7.25

DU PAIN

Freshly baked bread prepared by our dedicated in-house baker £1.75 per person

HORS D'OEUVRES

Potato blini with smoked salmon, crème cru and full garnish	£12.95
Risotto Nero , fried squid, vintage Parmesan	£9.95
Garlic Snails , red wine egg, baguette, potato purée	£9.95
Roasted diver scallops , black pudding, cauliflower, golden raisin	£13.95
	Main course £25.00
Potted Gloucester Old Spot , Pink Lady apple, salad of scratchings	£8.95
Mushroom velouté , crostini, truffle	£6.95
Ravioli , cured salmon, sweet beetroot, sour cream, lemon oil	£9.25
Oysters	Half dozen £10.95 Dozen £19.95
Crispy fried oysters , crudité salad, hot horseradish	£11.95
Duck confit , pear carpaccio, walnut praline, perry jelly	£9.25

SALADES

Dressed leaves , soft herbs and vinaigrette	£4.95
Gem hearts , soft poached egg, lardons and croûtons	£5.25
Toasted crottin , grilled vegetables, piquillo ketchup	£6.95
Tomato , aged balsamic, black olives	£5.25

VÉGÉTARIEN

Buffalo mozzarella , stuffed aubergine, pine nuts and basil	£15.95
Parmesan gnocchi , wild mushrooms, pumpkin fritters	£15.95
Agnolotti , goats' cheese, sweet beetroot, sour cream	£15.95

Special dietary requirements can be accommodated. Please ask a member of our team for details.



PLAT PRINCIPAL/GRILLS

Calf's liver , bubble and squeak, sweet cure bacon	£19.95
Gate Farm pork collar , smoked saveloy, crisp belly, bean cassoulet	£17.25
Steak and kidney , veal grenadin, veal kidney, creamed spinach, mustard sauce	£17.95
Conwy Valley braised lamb fillets , hot pot potatoes, ruby cabbage	£18.95
À l'Anglaise local corn fed free range chicken , bread sauce, sage and onion, crispy bacon	£18.95
Roast Gressingham duck , creamed bacon gnocchi, redcurrant sweet and sour	£18.95

BALA WELSH BLACK BEEF

10oz rib eye	£22.25
8oz fillet	£26.95
Châteaubriand for two (each two person dish will be cooked to the same degree)	£55.00

Simply grilled with watercress, crispy onions, mushrooms, tomato and béarnaise **or**
Cruised with peppercorns, caramelised shallots, Cognac and cream

POISSONS ET FRUITS DE MER

Salmon escalope	£15.95
Halibut cushion	£19.95
Red mullet	£17.95
Loin of cod	£16.95

Wirral watercress, sweet dressed shrimps **or**
Niçoise peppers, blush tomatoes, tapenade **or**
Grilled fennel, sauce bouillabaisse, croûton, garlic rouille

Fish mixed grill , salsa Verdi	£24.95
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SIDES

Hand cut chips	£3.25	Spinach	£3.25
New potatoes	£3.25	Fine beans, shallots and blush tomatoes	£3.25
Creamed potatoes	£3.25		



WINE

CHAMPAGNE

Indulgent, Luxurious and Bubbly

7	NV	St Evremond, Brut	£54.50
6	NV	Taittinger, Brut Reserve	£59.50
3	NV	Moët et Chandon, Brut Imperial	£69.50
5	NV	Veuve Clicquot, Yellow Label	£79.50
13	NV	Bollinger, Special Cuvée	£89.50
23	2000	Dom Pérignon, Prestige Cuvée	£195.00
50	NV	Taittinger, Brut Reserve	Half Bottle £34.50

ROSÉ CHAMPAGNE

37	NV	Laurent Perrier, Rosé	£99.50
44	NV	Taittinger, Brut Prestige Rosé	£79.50
78	NV	Ruinart, Rosé	£92.50
38	NV	Veuve Clicquot, Rosé	£96.50
608	NV	Taittinger, Brut Prestige Rosé	Half Bottle £42.50

ROSÉ WINE

570	2009	Malbec Rosé, Château Famaey, Vin de Pays du Lot, France	£22.00
368	2008	Sancerre Rosé, Domaine Brochard, Loire Valley, France	£37.50
587	2009	Syrah Rosé, Agustinos, Maipo Valley, Chile	£23.50
625	2007	Mouton Cadet Rosé, Baron Philippe de Rothschild, Bordeaux, France	£29.50

WHITE WINE

Light, Crisp and Dry

103	2009	Côtes de Gascogne, Domaine de Laballe, Gascony, France	£22.00
172	2009	Sauvignon Blanc, Panilonco, Lontué Valley, Chile	£19.00
105	2009	Petit Blanc, Vondeling, Voor Paardeberg, South Africa	£26.50
591	2009	Sauvignon Blanc, "River Garden", Lourensford, South Africa	£22.50
291	2008	Muscadet "Sur Lie", Château de la Ragotière, Loire Valley, France	£28.00
109	2009	Sauvignon Blanc, Esk Valley, Marlborough, New Zealand	£29.50
290	2008	Sancerre, Domaine Brochard, Loire Valley, France	£38.50
655	2007/9	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	£49.50
839	2007	Pinot Grigio, Puiattino, Giovanni Puiatti, Friuli-Venezia, Giulia, Italy	£27.50
636	2008	Sancerre, Domaine Brochard, Loire, France	Half Bottle £19.50

Clean, Vibrant and Balanced

123	2009	Chardonnay Reserva, Caliterra, Curico, Chile	£22.00
838	2009	Chablis, Domaine Pico-Race, Burgundy, France	£37.00
888	2008	Bergerac Blanc Sec, Château Tour des Gendres, Bergerac, France	£28.00
257	2008	Pouilly Fumé, Domaine Cedrick Bardin, Loire, France	£38.50
125	2007	Mouton Cadet Blanc, Baron Philippe de Rothschild, Bordeaux, France	£29.50
610	2006	Chablis "la Sereine", La Chablisienne	Half Bottle £19.50

Full Bodied and Oaky

279	2008	Pinot Gris, Escarpment, Martinborough, New Zealand	£36.50
126	2008	Pouilly Fuissé, Cuvée Marie Antoinette, JJ Vincent, Burgundy, France	£46.50
889	2009	Chardonnay, Moulin Montarels, Languedoc, France	£24.50

Aromatic and Floral

323	2009	Gewurztraminer, Simonsig, Stellenbosch, South Africa (medium)	£28.50
890	2009	Riesling, Vidal, Marlborough, New Zealand	£27.50
110	2008	Chenin Blanc, Esk Valley, Hawkes Bay, New Zealand	£28.50
558	2009	Bacchus, Chapel Down, Kent, England	£35.50



RED WINE

Soft, Fragrant and Supple

891	2008	Pinot Noir, Moko Black, Marlborough, New Zealand	£31.50
140	2008	Beaujolais, Domaine de la Côte Fleurie, Burgundy, France	£24.50
626	2007	Pinot Noir Reserve, Panilonco, Colchagua Valley, Chile	£29.50
637	2007	Fleurie, Domaine H Vial, Burgundy, France	Half Bottle £17.50

Lush, Balanced and Fruity

893	2007	Bergerac Rouge, Château Tour des Gendres, Bergerac, France	£28.00
217	2007	Merlot, Trentham Estate, South Australia	£32.50
192	2006	Cabernet Sauvignon, Santa Alvara, Rapel Valley, Chile	£19.50
892	2007	Rioja, Bodegas Larchago, Crianza, Rioja, Spain	£29.50
628	2009	Malbec, Château Famaey, Vin de Pays du Lot, France	£22.00
719	2009	Shiraz/Cabernet Sauvignon, "River Garden", Lourensford, South Africa	£23.50
643	2007	Chianti Colli Senesi, San Giorgio a Lapi, Tuscany, Italy	£31.50
659	2009	Merlot Reserva, Caliterra, Colchagua Valley, Chile	£21.00
639	2009	Pinotage, Forge Mill, Western Cape, South Africa	£23.00
428	2006	Rioja, Bodegas Sierra Cantabria, Crianza, Rioja, Spain	Half Bottle £19.50

Spicy, Rich and Warming

633	2008	Malbec, Piuquenes, Mendoza, Argentina	£24.50
662	2007	Shiraz "Erica", Vondeling, Voor Paardeberg, South Africa	£32.50
441	2006	St Joseph, Domaine Gaillard, Rhône, France	£42.50
894	2009	Bordeaux Rouge, '58 Guineas Everyday Claret', Bordeaux, France	£25.50
895	2007	Cabernet Sauvignon, Exmoor Drive, Xanadu, Australia	£28.00
434	2008	Murphy's Shiraz, Big River, South Australia	£24.00
295	2004	Château Cissac, Haut-Médoc, Bordeaux, France	£38.50
644	2006	Dolcetto d'Alba, Mascarello e Figlio, Piedmont, Italy	£43.50

Should the listed vintage be unavailable, an alternative will be offered if appropriate.

A discretionary 12¹/₂% service charge will be added to parties of 8 persons or more.

For the comfort of the guests around you, please refrain from using your mobile phone in the restaurant.



THE CHESTER GROSVENOR AND SPA

