

IFTAR MENU



Palestinian Medjool dates (v)

Sourdough bread, butter, smoked sea salt (v)

Starters

Grilled black tiger prawns
guacamole, edamame, roasted
red pepper sauce,
pomegranate

Asparagus (v)
poached egg, grain mustard Hollandaise,
Creole sauce, confit egg-yolk cream
pine kernels, pea shoots

Pulled-lamb Panko
parsley cream, grilled courgette,
red onion and Shiitake
pickles

Mains

Roast chicken breast Basquaise
Tomato and sweet pepper piperade, black olive paste
chilli jelly, basquaise sauce

Glazed fillet of sea trout
spicy miso and peanut glaze, turtle bean refritos
coconut and butterbean emulsion

Sweet potato gnocchi (v)
Mushrooms, chilli, smoked almonds, tomato, Pecorino

Slow-cooked sticky lamb shank
blackened sweetcorn, polenta, popcorn

All served with rosemary-roasted Cornish new potatoes to share

Aged Angus Steaks (£10 supplement)

35 day dry-aged Angus Sirloin

35 day dry-aged Angus ribeye

Served with pickled shiitake mushrooms, rosemary-roasted Cornish potatoes, bone marrow green peppercorn sauce

Desserts (v)

Apple, pear and cherry oat crumble
Cornflake ice cream

Mango mousse
chocolate pecan brownie, mango, raspberry

3 courses £32 per person

Deposit and Pre-Order essential. Book online at www.thegreatchase.co.uk

Food Allergies and Intolerances: please state on ordering and on seating if you have any food allergies or intolerances. All prices are inclusive of VAT. **A discretionary service charge of 12.5% will be added to your bill.**