

3 COURSE EVENING MENU

£39 SET MENU

Snacks

Sourdough, seaweed butter 3.5
olive oil & aged balsamic vinegar

Ricotta stuffed red peppers 4.5
roast almonds, pea shoots

THE GREAT CHASE

Starters

Lamb Surf and Turf

Tempura lamb, Roasted black tiger prawn, Tandoori spice scallop
Hollandaise, Chilli mayo, Prawn cream, Kadaif nest and Chorizo.

Tartouille (v)

Crispy goat Cheese, Salsa vizcaina, Sliced ratatouille veg
Olive oil powder, Black Mayo, Pesto cream, confit egg yolk,
choux pastry and tomato jam

Salmon Blini

Marinated smoked salmon skewer, Salmon tartare
Horseradish sorbet, Squash soubise, Blinis, whipped crème fraise

Mackerel and Beets

Pan-fried Mackerel, Beetroot soubise, buttermilk dressing,
Celeriac remoulade and apple salad

Mains

Roasted Sea Trout

Roasted Sea Trout, Carrot vichy, Crispy Kale
Sorrel Sauce, Roes and shallot rings

Beef Cheek Canneloni

Slow cooked beef cheek, Creamy ancho sauce, Leek
and smoked rasher croquette, chimichurri, confit tomato
and Padron pepper, garlic buttermilk, Dukkah

Crispy Lamb Rack

Crispy lamb rack, Polenta variation, Sweetcorn emulsion
Apricot harrisa jus, Blackended sweetcorn and popcorn

Paella Soccarat (V)

w/ spring vegetables, raw mushroom, red pepper cream,
puffed black rice, micro salad

Roasted Free-Roam Chicken Breast

Roasted free-roam chicken breast, potato mille-feuille, Red cabbage
confit portobello mushrooms, spinach and green peppercorn sauce

35 day dry-aged Angus Sirloin steak

confit tomato, Padron pepper, pickled mushroom
and a side of your choice

35 day dry-aged Angus ribeye steak

confit tomato, Padron pepper, pickled mushroom
and a side of your choice

12 supplement

ADD bone marrow peppercorn sauce /OR/ beef dripping butter /OR/ prawn butter 3

12 supplement

Sides

Fries 4

Panisse 4.5
chickpea bites, salsa macha, apricot relish
fresh cheese

Cornish potatoes 5
crème fraiche, crispy garlic & chilli oil,
parsley cream, crispy shallot rings

Desserts

Chocolate and Mint Fondant

Chocolate fondant with white chocolate mint ganache centre,
Vanilla mousse, chocolate soil, orange tuille, blueberry gel
Mascarpone ice cream

Vanilla Mille Feuilles

Vanilla chiboust, praline, Toasted hazelnuts
Cocoa nibs and Cinnamon Ice-cream

Bakewell Crumble

Raspberry and apple compote, almond frangipane cream,
Sweet buttermilk, Cherry gel, freeze dried berries,
Vanilla ice cream

£39 Three course set menu

Food Allergies and Intolerances: when you order your food please state if you have any food allergies or intolerances.
Please be aware it is not possible to guarantee against all possibilities of allergen traces or allergen cross-contamination.

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.