

# EVENING 3 COURSE MENU



## Snacks

Sourdough, seaweed butter 3.5  
olive oil & aged balsamic vinegar

Ricotta stuffed red peppers 4.5  
roast almonds, pea shoots

## Starters

**Asparagus on Toast (v)**  
White & green asparagus, French toast brioche, gribiche,  
sorrel cream, blackened cucumber, lemon gel, capers

**Tuna Niçoise**  
Cured tuna, pickled anchovy, quail egg mollet,  
Cornish potato, radish, black olive, French bean,  
red pepper aspic, confit & sherbet tomato

**Chicken Liver Parfait Vol-Au-Vents**  
crispy skin, leg skewer, demi glace, sweet onion gel

**Lamb Surf & Turf**  
Tempura lamb, glazed roasted Black Tiger prawn,  
spiced scallop, poached potato, béarnaise, crustacean cream

**Salmon Carpaccio**  
Smoked salmon, peanut, stem ginger dressing,  
roe, asparagus, chimichi mushroom, radish, wasabi gel,  
squid & charcoal crisp

## Mains

**Roasted Cod Fillet**  
w/ potato emulsion, chickpea ragout, cockles, mussels,  
lemon gel, mussel velouté, samphire

**Beef Cheek Cannelloni**  
Slow-cooked pulled beef cheek, creamy ancho sauce,  
Savoy & smoked rasher croquette, chimichurri,  
buttermilk, confit tomato, dukkah

**Crusted Lamb Rack**  
w/ peas, mint cream, broad beans française, crispy shank cannelloni,  
lamb sweetbread, lemon gravy, spring onion, glazed daikon

**Paella Soccarat (v)**  
w/ spring vegetables, raw mushroom, red pepper cream,  
puffed black rice, micro salad

**Roasted Chicken Breast**  
Free-roam chicken breast, confit carrot, garlic, nettle,  
hay reduction, braised gem lettuce, pickled turnip,  
toasted buckwheat

**35 day dry-aged Angus Sirloin steak**  
confit tomato, Padron pepper, pickled Shiitake mushroom  
and a side of your choice

**10 supplement**

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

**35 day dry-aged Angus ribeye steak**  
confit tomato, Padron pepper, pickled Shiitake mushroom  
and a side of your choice

**12 supplement**

## Sides

Fries 3.5

**Dressed Yorkshire Salad** 4  
Lettuce, cucumber, mint, pickled mustard seeds,  
cocktail baby onions, mustard & piccilli vinaigrette

**Black Olive Mash Potato** 4  
Tapenade, black olive crumb

**Orange-glazed Carrots** 4.5  
Yoghurt, liquorice, pumpkin seeds

## Desserts

**Merry Berry**  
Aniseed macaron, emulsion tagada, rhubarb gel,  
blackcurrant sorbet, Chantilly milk, hibiscus, berries

**Pear & Raspberry Bakewell Crumble**  
compote, raspberry gel, toasted almonds, almond cream,  
sweet buttermilk, vanilla ice cream

**Black Forest Tartine**  
Brownie, vanilla mousse, cherry, cherry compote,  
chocolate cremeux, coconut ice cream, cocoa nibs

**3 courses £35**

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. A 12.5% discretionary service charge will be added to all bills. All prices are inclusive of VAT

# The safety of everyone at The Great Chase - staff and customers - is our top priority.

## **Some things to note for your visit:**

*updated 1/05/21*

We do really look forward to people joining us again, but please, if you think you may be unwell, let us know that you will not be making your reservation and follow the Government guidance on appropriate isolation and testing precautions.

We will be taking tables by RESERVATION IN ADVANCE ONLY, to better manage numbers and seating layout in our small venue. We kindly ask that you stick to your expected arrival time. Tables may only be held for up to 15 minutes after your booking time.

Please follow the current legal restrictions and guidance on permitted groups. Please don't take any unnecessary risks, so we can all keep on moving forward.

For everyone's safety we will be maintaining fresh-air flow through the restaurant during service. Please consider bringing an extra layer of clothing, as the space will get cooler as the evening progresses.

Hand sanitiser will be available on arrival and at many other points throughout the restaurant, in wall dispensers and dark blue bottles. We invite and expect that our customers will make use of it ON ARRIVAL and throughout if away from their table.

In addition to usual cleaning and sanitising procedures, additional thorough sanitising of surfaces, touch points and utensils will be in operation throughout our services. Tables will be only set directly ahead of your arrival.

Cutlery, glasses, crockery will, after washing, be air dried or dried only with disposable blue roll paper, not with reusable cloths. Because of this It is possible some water marks may remain as we seek to limit extra handling of these items.

Toilets are checked regularly. Should you feel the additional need to use it, surface sanitiser will be available in the toilets. Please only use it with loo roll as other materials can cause the toilets to stop working.

Distances between customers at different tables will be 1m+ where back to back or side by side, 2m+ where people at different tables face across that distance. To accommodate this, some tables may be sat on one side only.

Previously, we would collect and hang coats on arrival. For now, we ask that you keep your coats with you at your table.

- We look forward to you joining us and thank you for your understanding and cooperation on these measures,

**The Great Chase Team**