

EVENING 2/3 COURSE MENU



Snacks

Sourdough toast, seaweed butter 3.5
olive oil, aged balsamic vinegar

Smoked salted almonds 3.5

Ricotta stuffed red peppers 4.5
roast almonds, pea shoots

Focaccia; olive tapenade, 4
whipped goats cheese, cocktail onions

Starters

Mushrooms, Spinach, Egg Mollet (v)
Mushroom persillade, veloute, egg mollet kadaif,
Cep dust, wilted spinach,

Salmon Mille Feuille
Smoked salmon, salmon mousse, puff pastry,
horseradish, beetroot, lemon gel

Heritage Tomato Salad (v)
Whipped goats cheese, chilli jam, pickled berries,
tomato granite, black olive crumb, green basil

Tempura Prawn & Scallop
Crisp-fried Black Tiger prawn, scallop, chorizo,
butternut cream, prawn & chorizo bisque

Glazed Lancashire Lamb Cutlets
garden peas, mint, rose harissa, pomegranate chutney,
crispy shank roll, cocktail onion

Mains

Trout & Sorrel
Rolled fillet of trout, carrot vichy, wilted spinach,
sorrel cream, caviars, crispy shallots

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

Slow Roast Lancashire Lamb Shank
With leek compote, basil mash, puffed potato,
caramelised cocktail onions, spiced lamb gravy

Chilli sin Carne (VEGAN)
Spiced red kidney bean stew, sticky sweetcorn & spinach
jasmine rice, with avocado, salsa, soy yoghurt, jalapeno jam

Chicken Breast & Leg
Free-loom chicken breast, rolled boneless leg, prune,
black mustard, braised chicory, pear & celeriac jam, jus

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

35 day dry-aged Angus ribeye steak

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

12 supplement

Sides

Skinny Fries 3.5

Tenderstem Broccoli Carbonara 4.5
Hollandaise, confit yolk, Pecorino, rasher crumbs

Black Olive Mash Potato 4
Tapenade, black olive crumb

Ratatouille Byaldi 4.5
Sliced courgette, aubergine, onion jam,
red pepper cream

Desserts

Vanilla & Hazelnut Mille Feuilles
Caramelised puff pastry, praline,
Dulce de Leche ice cream

Elderflower & Raspberry Pavlova
Italian meringue, rhubarb gel, elderflower mousse,
raspberry ice cream, chocolate crumb

Apple & Blackberry Oat Crumble Mess
Marscapone & white chocolate cream,
Cornflake ice cream

2 courses £27 / 3 courses £33

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

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

Some things to note for your visit:

updated 16/10/20

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 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 - Our last reservation time is 8:30 pm and all restaurants must close BY LAW by 10pm. To this end there will be NO ENTRY after 9pm.

Tables are for a maximum of 6 people BY LAW. Please do not ask us to accommodate multiple tables totalling more than 6 at the same time. **Guests at the same table must BY LAW all be from the same household or support bubble.** Please do not risk a fine for the table AND the restaurant by ignoring this. We have regular inspections.

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.

Masks must be worn BY LAW when not seated at your table (to cover mouth AND nose, please). This means putting it on **before** coming in, when moving around the restaurant and when leaving. We will ask that any children in parties remain at the table at all times.

All staff on the floor will use a face mask or visor. To reduce unnecessary time in proximity, we will kindly ask tables to call staff over when they are needed.

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 will maintain ventilation of the restaurant as required BY LAW so expect some breeze, especially as we move into a colder season.

- We look forward to you joining us and thank you for your understanding and cooperation on these measures, **The Great Chase Team**