EVENING MENU



Snacks

Sourdough, seaweed butter 3.5 olive oil & aged balsamic vinegar

Mixed Mediterranean olives 3.5

Ricotta stuffed red peppers 4.5 roast almonds, pea shoots

Focaccia, olive tapenade, cocktail onions 4

Starters

Mushrooms, Spinach, Egg Mollet (v) Mushroom persillade, veloute, egg mollet kadaif, Cep dust, wilted spinach, 7.5

Salmon Mille Feuille Smoked salmon, salmon mousse, puff pastry, horseradish, beetroot, lemon gel 7.5

Glazed Chicken & Octopus Yakitori Chicken & octopus skewer, scotch bonnet ketchup, burnt broccoli, leek, yoghurt, pickled daikon

10

Tempura Prawn & Scallop Crisp-fried Black Tiger prawn, scallop, chorizo, butternut cream, prawn & chorizo bisque 11.5

Crispy Pulled Lamb Shank Panko crumb, garden peas, mint, rose harissa, pomegranate chutney, cocktail onion

8.5

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

7

Mains

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

16

Chicken Breast & Leg Free-roam chicken breast, rolled boneless leg, prune,

black mustard, braised chicory, pear & celeriac jam, jus 17

Glazed Lancashire Lamb Rack

With leek compote, basil mash, puffed potato, crispy shank roll,

caramelised cocktail onions, spiced lamb gravy

18.5

35 day dry-aged Angus Sirloin steak

and a side of your choice

31

confit tomato, Padron pepper, pickled Shiitake mushroom

35 day dry-aged Angus ribeye steak

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

33

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

	Sides		
Skinny Fries	3.5	Mashed Black Olive Potatoes Tapenade, black olive crumb	4
Aubergine Caviar Cos lettuce, black garlic, Caesar dressing	4	Ratatouille Byaldi Sliced courgette, aubergine, onion jam, red pepper cream	4.5
Tenderstem Broccoli Carbonara Hollandaise, confit yolk, Pecorino, rasher crumbs	4.5		

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

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

Beef Cheek Cannelloni Smoked pulled beef cheek, creamy ancho sauce, stuffed cabbage, chimichurri, confit tomato, dukkah

16.5

Trout & Sorrel

16

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

Some things to note for your visit:

updated 8/7/20

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 guidance on appropriate isolation precautions.

We will only be taking tables by reservation, to better manage numbers and seating layout in our small venue. We kindly ask that you stick to your expected arrival time.

Hand sanitiser will be available on arrival and at other points throughout the restaurant, we invite and expect that our customers will make use of it.

If you have masks, we would welcome their use by you when travelling to and from your table. 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 so expect some breeze.

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

The Great Chase Team