

The Great Chase Mid-Week Dinner



SOURDOUGH & DATE BUTTER

4

Starters

BEEF CROQUETTES

Pea & Red Pepper Tapenade, Tomato Jam

8.5

LEEK & POTATO VELOUTÉ (V)

With a Creamy Liaison & Butter Croutons

7

PANKO CHICKEN

Chicken Leg with Date Stuffing, Chilly & Peanut Glaze, topped with Sweet Date Jam

TUNA NIÇOISE

Cured Tuna, Pickled Anchovy, Quail Egg Mollet, Cornish Potato, Radish, Black Olive, French Bean

1

Main Course

AGED SIRLOIN BEEF ROAST

28

FREE ROAM CHICKEN BREAST ROAST

26

SLOW COOKED LAMB SHANK ROAST

29

HARISSA SEABASS ROAST

24

SOYA SAUSAGE ROAST (V)

25

All roasts served with, roast potatoes, roasted & spiced carrots, parsnips and cauliflower, tenderstem, neeps puree, stuffing, yorkshire pudding & gravy

Steaks

ARGENTINE SIRLOIN

32 DAY DRY AGED RIBEYE

30

served with fries, mushroom, tomatoes & padron

SIDES

FRIES 4

NEEPS PUREE 5

BEEF BUTTER 3

CHIMICHURRI 3

ROAST POTATOES 5.5

CARROTS & PARSNIP 5

DATE BUTTER 3

PEPPERCORN SAUCE 3

Desserts

CHOCOLATE MOUSSE

Cardamom White Chocolate & Hazelnut Crumb, Raspberry Coulis, Orange, Honey Comb

10

APPLE TARTINE

Cinnamon poached apples, Tonka Ganache, Crispy Pastry, Apple Coulis, Cornflake Gelato

11

LEMON & STRAWBERRY MILLE-FEUILLE

Lemon & Strawberry Coulis, Italian Meringue Lemon Pie Gelato

10

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.