

Chase Restaurant Wine List

White Wine

	125ml	250ml	Bottle
1. Cave de Masse Colombard-Ugni Dry White France - A fresh dry blend of the lightly aromatic Colombard along with the fresh and fruity Ugni Blanc.	£3.20	£5.10	£14.50
2. Cave de Masse Colombard-Ugni Medium Dry White France - Clean and fruity medium-dry white made to a modern style with a hint of sweetness, giving the wine wide appeal.	£3.20	£5.10	£14.50
3. Hardys Mill Cellars Chardonnay South-Eastern Australia - A fruit-filled "Aussie" Chardonnay. A lively medium dry white wine displaying stone fruit and tropical fruit flavours and a crisp finish.	£3.75	£5.45	£15.50
4. Pinot Grigio delle Venezie, San Floriano Italy - A light, delicate fruit flavoured wine, with a refreshing unoaked finish.	£3.75	£5.45	£16.00
5. Errazuriz 1870 Penuelas Black Sauvignon Blanc Casablanca Valley Chile - Concentrated flavours of herbs and cut grass with tropical fruit notes make this an ideal partner for seafood and salads.			£18.00
6. Chablis, Paul Deloux France - The driest white Burgundy from the most northerly sector of Burgundy. The wine is fermented and matured without oak to preserve the characteristic flinty style.			£25.00

Rosé Wine

7. Vendange White Zinfandel California - A delicious, medium-sweet rosé made using Zinfandel grapes is delicately fruity with crisp notes of strawberry. A true varietal character for your everyday enjoyment.	£3.75	£5.45	£16.00
8. Belvino Pinot Grigio Rosato delle Venezie Italy - Beautiful bouquet of wild flowers and vanilla, into a delicious mixture of white peaches and strawberry flavours with just a hint of honeyed sweetness on the finish.			£16.00

Red Wine

9. Cave de Masse Merlot-Carignan Red France - Soft, ripe, red-fruit flavours with a smooth finish. Made from varieties including Merlot and Carignan, ripened by the Mediterranean sun.	£3.20	£5.10	£14.50
10. Berri Estates Shiraz South Eastern Australia - This spicy, fruity Shiraz has soft raspberry, cherry and plum characters, fine tannins and vanillin oak are signatures of this richly flavoured Australian Shiraz.			£15.50
11. Don Jacobo Rioja Crianza Tinto, Bodegas Corral Spain - A traditional red Rioja very much in Bodegas Corral's style, matured for a minimum of 12 months in oak followed by at least a year in bottle before release.			£19.00
12. Chateauneuf-du-Pape, Cuvee Tradition France - This Chateauneuf-du-Pape has an abundant and full bodied flavour. A nose of raspberries, truffles with scents from the Garrigues. It matches perfectly with game meat, venison and high gastronomy food.			£26.00

Champagne & Sparkling Wine

13. Sant' Orsola Prosecco Plenty of delicate soft bubbles surround the light and fresh fruit flavours of pears and apples, with a hint of peach.			£24.00
14. Lanson Black Label NV Fresh and delightful, this champagne has hints of apple and biscuits on the nose, with hints of apples, cream and strawberry on the palate, a perfect drink for all occasions.			£40.00
15. Lanson Rosé With fresh strawberry and raspberry characters on the nose, this is delightful easy drinking with a rich fruity palate. It is great with all dishes and wonderful with desserts.			£45.00

Spirits & Liqueurs

Baileys • Cointreau • Disaronno • Glenfiddich • Grand Marnier
Harveys Bristol Cream Sherry • Jameson • Pernod • Sandeman Ruby Port.

Please be advised that all items are subject to availability.

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The Chase Restaurant

FRIDAY MENU

Starters



Soup of the Day (V)

See waiting staff for details.

Crayfish & Prawn Timbale

Crayfish tails, prawns & mayonnaise set in a timbale, served with rocket, cherry tomatoes and soda bread.

Chef's Pâté of the Day

Served with a red onion relish and Melba toast.

Tomato, Basil & Goat's Cheese Tart (V)

Tomato & Basil chutney, set in a pastry case topped with cherry tomatoes and crumbled goat's cheese, served with rocket drizzled with olive oil.

Duck Spring Rolls

Shredded roast duck mixed with hoi sin sauce, rolled in filo pastry and deep fried, served with an oriental dipping sauce.

Main Courses



Half Roast Chicken

Roasted half chicken served on the bone with a chasseur sauce and roast potatoes.

Beef and Mushroom Pie

Diced beef cooked with flat mushrooms, topped with a puff pastry lid, served with creamy mashed potatoes.

Chef's Dish of the Day

See waiting staff for details.

Barnsley Chop

A lightly grilled double lamb chop marinated in a mint seasoning, served with roast potatoes.

Battered Haddock

Skinless haddock fillet deep fried in our homemade beer batter, served with chips, peas or mushy peas and tartar sauce.

Stuffed Peppers (V)

Peppers stuffed with bulgur wheat and roasted vegetables, baked and served with pappardelle, tossed with a tomato and caper sauce.

8oz Rib-Eye Steak

Prime English steak cooked to your liking, served with chips or jacket potato, peas or side salad. (Supplement £4.00)

All menu items subject to availability. Some of our dishes may contain nuts/shellfish. Allergen information available on request. All orders are freshly prepared and cooked in rotation. Delays may be expected at busy periods, we thank you for your understanding.

Desserts



Strawberry Jam Sponge Pudding

A sponge pudding with a fruity strawberry jam sauce topping, served hot with custard or vanilla ice cream.

English Toffee Ice Cream

A natural ice cream flavoured with sweet toffee syrup and English butter toffee pieces, served in a tuile basket topped with baileys cream liqueur.

Gluten Free Salted Caramel Tart

Caramel Chocolate tart on a crunchy gluten free chocolate biscuit base with a layer of salted caramel, served with cream.

Fresh Fruit Platter

A selection of exotic fruit served with a fruit coulis.

Cheese and Biscuits

Cheddar, Stilton and Brie, served with fruit chutney, celery and grapes.

To Finish

Tea, Coffee or Cappuccino

Additional Tea and Coffee £1.20

March 2016

