

The Chase Restaurant

SATURDAY MENU

Starters



Soup of the Day (V)

See waiting staff for details.

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.

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.

Squid, Chorizo And White Bean Stew

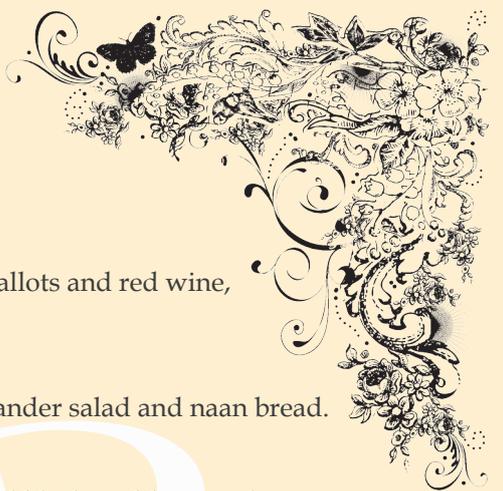
Sliced squid and chorizo slowly cooked in a tomato sauce with white beans, served with thinly sliced toasted ciabatta bread.

Ham & Mustard Potato Cake

Ham hock mixed with mashed potato, whole grain mustard and Dijon mustard, coated in breadcrumbs, deep fried and served with an onion relish.

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

Braised Beef

English feather steak slow cooked with button mushrooms, shallots and red wine, served with creamy mashed potatoes.

Chicken Jalfrezi

Medium spiced curry served with onion rice, tomato, red onion & coriander salad and naan bread.

Pork Steaks

Two 5oz pork steaks grilled and served with mushroom, apple and black pudding stack, finished with Madeira sauce.

Thai Cod Fishcake

Spicy fishcakes packed with cod and chilli, served with sweet and sour coleslaw, honey and cucumber dip and chips.

Chef's Dish of the Day

See waiting staff for details.

Wrapped Salmon

Salmon steamed in baking paper with shoe string vegetables, white wine and parsley butter, served with new potatoes.

Stuffed Peppers (V)

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

Roast Duck

Roasted breast & leg of duck served with triple cooked chunky chips, slow cooked red cabbage, green frisee lettuce & beer gravy.

(Supplement £5.00)

8oz Sirloin Steak

Prime English steak cooked to your liking, served with chips or jacket potato, peas or side salad.

(Supplement £3.00)

8oz Rib-Eye Steak

Prime English steak cooked to your liking, served with chips or jacket potato, peas or side salad.

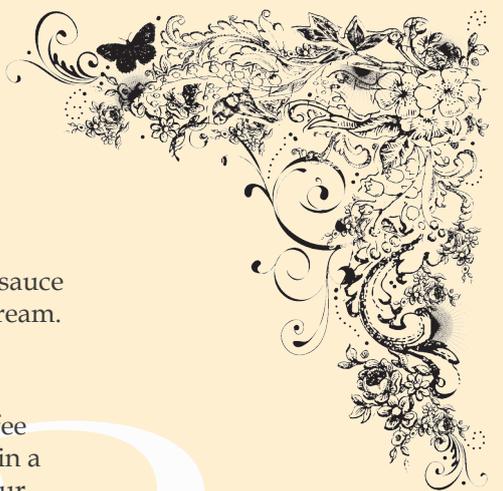
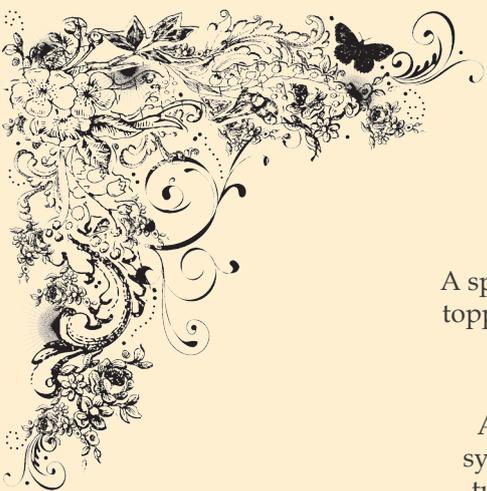
(Supplement £4.00)

14oz T-Bone Steak

Prime English steak cooked to your liking, served with chips or jacket potato, peas or side salad.

(Supplement £5.00)

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.

Chocolate Pudding Cheesecake

Dollops of fudgy chocolate pudding set in the creamiest of cheesecake, served with vanilla ice cream.

Caramel Apple Pie

A sweet shortcrust pastry case filled with layers of custard, apples and crunchy crumble which is flooded with a random layer of caramel fudge, served with custard or vanilla ice cream.

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

Chase Restaurant Wine List

White Wine

	125ml	250ml	Bottle
1. Cave de Masse Colombar-Ugni Dry White France - A fresh dry blend of the lightly aromatic Colombar along with the fresh and fruity Ugni Blanc.	£3.20	£5.10	£14.50
2. Cave de Masse Colombar-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.			£17.00

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.			£21.00
12. Chateauf-neuf-du-Pape, Cuvee Tradition France - This Chateauf-neuf-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.			£28.00

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.