

Race Day Set Menu

2 COURSES 44.00 | 3 COURSES 50.00

Starters

Korean Fried Chicken

Crispy marinated boneless chicken, Korean spices, sesame & Gochujang soy sauce

Salt Baked Beetroot (V)

Whipped feta, smoked almonds, thyme, white balsamic & honey mustard dressing

Truffle & Leek Croquettes (V)

Truffle aioli, matured Italian cheese & chives

Spicy Yellowfin Tuna Tartare

Grapefruit, ginger, soy & sesame, prawn crackers, wasabi mayonnaise
(£3.00 Supplement)

Tempura King Prawns

Chilli jam & lime
(£2.00 Supplement)

Crispy Fried Chilli Squid

Thai herbs, noodle salad & sweet chilli

Yellowfin Tuna Sashimi

Wasabi, pickled ginger & soy
(£3.00 Supplement)

Scallops Thermidor

Buttered spinach & thermidor sauce
(£4.00 Supplement)

Mains

Dry-Aged Rump Steak 275g

Angus | Cotswolds & West Country | British Isles

Cottage Pie (VG)

Slow-cooked mix of vegetables & mushrooms, mashed potato, sage & onion crispy breadcrumbs

Wild Scottish Venison

Crispy confit potatoes, caramelised celeriac purée & juniper jus
(£2.00 Supplement)

Fillet Steak 225g

Heritage Breeds | West Country & County Amagh | British Isles
(£4.00 Supplement)

Crispy Duck Salad

Thai herb salad, sugar snap peas, spring onion, beansprouts, pink grapefruit, red chilli, coriander, mint, soy & asian dressing

Baked Sea Bass

Chilli, ginger, nam jim sauce, coriander, shiitake mushrooms, crispy shallots & sticky rice

Piri Piri Chicken

Grilled marinated half chicken, piri piri sauce & coriander

Grilled Wild Red Prawns

Wild Red Prawns, spicy Romesco sauce, lime & micro coriander

Additional Sides

Fries (V)

6.00
Add truffle & Parmesan 1.75

Tenderstem Broccoli, Chilli and Garlic (VG)

6.00

Mashed Potatoes (V)

6.00
Add truffle 1.50

Beef Dripping Chips

6.50

Creamed Leeks (V)

5.50

Green Beans & Pistachio Butter

6.00

Maple Glazed Carrots (VG)

5.50

Mac & Cheese

6.50

Steak Sauce

4.00

Desserts

Sticky Toffee Pudding (V)

Candied pecans, vanilla ice cream

Passion Fruit Crème Brûlée (V)

Passion fruit & vanilla set custard, with a crisp caramel top

Cheshire Farm Ice Cream and Sorbet (V)

Your choice of 3 scoops served with a milk chocolate wafer

Chocolate Souffle (V)

Miso caramel sauce, vanilla ice cream

Warm Chocolate Fondant (V)

Vanilla ice cream, shortbread crumb

A Selection of Artisan British Cheese

Baron Bigod, Kidderton Ash, Oxford Isis, Lincolnshire Poacher and Blue Monday.
Served with sourdough crackers, red grapes, apple & quince jelly
(£4.50 Supplement)

(V) Vegetarian (VG) Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens
& Calories

Scan this code.



SET AW25