WEEKEND ROAST MENU



Weekend daytimes are all about just the roasts, desserts, and a vegetarian/vegan option. Saturday 12 – 3 pm / Sunday 12 – 5 pm

Dry-aged Angus Sirloin roast beef

27

Butternut squash, carrot and swede mash, roast potatoes, broccoli, roasted carrots and parsnips, cauliflower, Yorkshire pudding, gravy

Roast free-roam chicken breast

24

Butternut squash, carrot and swede mash, roast potatoes, broccoli, roasted carrots and parsnips, cauliflower, Yorkshire pudding, gravy

Slow-roast Lancashire lamb shank

26

Butternut squash, carrot and swede mash, roast potatoes, broccoli, roasted carrots and parsnips, cauliflower, Yorkshire pudding, harissa gravy

Merry Berry

Pear & Raspberry Bakewell Crumble

Black Forest Tartine

Aniseed macaron, emulsion tagada, rhubarb gel blackcurrant sorbet, Chantilly milk, hibiscus, berries

8.5

Compote, raspberry gel, toasted almonds, almond cream, sweet buttermilk, vanilla ice cream

8

Brownie, vanilla mousse, cherry compote, chocolate cremeux, coconut ice cream, cherry, cocoa nibs

8.5

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

Some things to note for your visit:

updated 1/05/21

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 Government guidance on appropriate isolation and testing precautions.

We will be taking tables by RESERVATION IN ADVANCE ONLY, to better manage numbers and seating layout in our small venue. We kindly ask that you stick to your expected arrival time. Tables may only be held for up to 15 minutes after your booking time.

Please follow the current legal restrictions and guidance on permitted groups. Please don't take any unnecessary risks, so we can all keep on moving forward.

For everyone's safety we will be maintaining fresh-air flow through the restaurant during service. Please consider bringing an extra layer of clothing, as the space will get cooler as the evening progresses.

Hand sanitiser will be available on arrival and at many other points throughout the restaurant, in wall dispensers and dark blue bottles. We invite and expect that our customers will make use of it ON ARRIVAL and throughout if away from their table.

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

The Great Chase Team