

Particular pride is taken in the quality of our freshly prepared food, and our chefs will do everything possible to ensure that your selection is wide ranging and varied.

All tastes are catered for using market fresh, locally sourced ingredients where possible.

If you would like further information concerning any allergens that our dishes may contain then please ask your server who will be happy to assist.

If you are on a Dinner, Bed & Breakfast rate then please choose one item from each course.  
Any item with a \* has a supplement which you must pay if ordered

V – Vegetarian  
GF – Gluten Free

## STARTERS

<b>Soup of the Day</b> V <i>With an Olive Oil Dressing</i>	4.95	<b>Tomato &amp; Mozzarella Starter</b> V <i>With Sweet Basil and a Balsamic Glaze</i>	5.95
<b>Goats Cheese and Asparagus Terrine</b> <i>With Tomato Chutney and Melba Toast</i>	5.95	<b>Celeriac Roulade</b> <i>With Parma Ham, Crispy Pancetta and Salad</i>	5.95
<b>Thai Fishcake</b> <i>Spiced Fish Cake with Mango Compote and Lemon-Mayo Dressing</i>	5.95		
<b>Chicken Liver Pate</b> <i>With Onion Marmalade and Toasted Brioche</i>	5.95		
<b>Pan Fried Seabass</b> <i>With Chilli Couscous and Sour Cream Sauce</i>	6.95		

## SALADS

<b>The Chace Caesar Salad</b> V	Small	Large
<i>Homemade Caesar Dressing, Parmesan Shavings</i>	5.95	9.95
<i>(Add Chicken or Salmon for £3)</i>		
<b>Italian Salad</b> V	5.95	9.95
<i>Rocket Leaves, Sundried Tomato, Black Olives, Caramelised Walnuts and a Homemade Dressing</i>		
<i>(Add Chicken or Salmon for £3)</i>		

## — MAINS —

<p><b>8Oz Sirloin Steak</b> <span style="float: right;"><b>18.95</b></span>  <i>Cooked to your Liking and Served with Field Mushroom, Grilled Tomato, Veal Jus and Fried Rosemary New Potatoes</i>  <i>*£3 Supplement</i></p>	<p><b>Vegetable Korma</b> <span style="float: right;"><b>11.95</b></span> <span style="margin-left: 10px;">V</span>  <i>Mixed Vegetables with A Spicy Coconut Cream Sauce Served with Rice, Poppadum &amp; Naan Bread</i></p>
<p><b>8Oz Rump Steak</b> <span style="float: right;"><b>15.95</b></span>  <i>Cooked to your liking and served with Caramelised White Onion, Horse Radish, Potato Rosti and Gravy</i></p>	<p><b>Pan Fried Honey Roast Duck</b> <span style="float: right;"><b>16.95</b></span>  <i>With Julienne Mixed Vegetables and Hoisin Sauce</i>  <i>*£2 Supplement</i></p>
<p><b>Grilled Chicken</b> <span style="float: right;"><b>13.95</b></span>  <i>With Butternut Squash Puree, Bed of Creamed Garlic Mushroom, Mashed Potato and Tarragon Cream Sauce</i></p>	<p><b>Seafood Tagliatelle</b> <span style="float: right;"><b>14.95</b></span>  <i>Tagliatelle Pasta with Mixed Seafood, Cream Sauce</i></p>
<p><b>Pan Fried Salmon</b> <span style="float: right;"><b>15.95</b></span>  <i>With Sweet Potato Mash, Buttered Green Beans and Sauce Verde</i></p>	<p><b>Wild Mushroom Ravioli</b> <span style="float: right;"><b>11.95</b></span>  <i>With Sautéed Mushroom Garlic Cream Sauce and a Truffle Oil Dressing</i></p>
	<p><b>Slow Cooked Pork Shoulder</b> <span style="float: right;"><b>15.95</b></span>  <i>With Savoy Cabbage, Apple Puree and Tarragon Jus</i></p>

## — SIDES —

Thick Chips	<b>3.50</b>	Garlic Bread	<b>3.50</b>
Buttered New Potatoes	<b>3.50</b>	Seasonal Vegetables	<b>3.50</b>
Side Salad	<b>3.50</b>	Jacket Potato	<b>3.50</b>
Onion Rings	<b>3.50</b>		

## — DESSERTS —

<b>Sticky Toffee Pudding</b> <i>Toffee Sauce, Homemade Vanilla Ice Cream</i>	5.95
<b>Dark Chocolate Tart</b> <i>With Banana Ice-Cream</i>	5.95
<b>Vanilla Creme Brule</b> <i>With Short Bread and Raspberry Coulis</i>	5.95
<b>Homemade Lemon Tart</b> <i>With Mango Coulis</i>	5.95
<b>Summer Berry Pudding</b> <i>With Raspberry Sorbet and Raspberry Coulis</i>	5.95
<b>Selection of Ice-Creams</b> <i>Vanilla, Strawberry and Chocolate</i>	3.95
<b>Selection of Sorbets</b> <i>Strawberry, Lemon, Mango and Raspberry</i>	5.95
<b>Selection of Cheeses</b> <i>Served with a Selection of Biscuits, Chutney, Celery and Grapes</i>	7.95

## — COFFEE —

Americano	2.95	Selection OF Teas	2.25
Cappuccino	2.95	Mocha	2.95
Caffe Latte	2.95	Please speak to your server to order Liquor Coffee	
Hot Chocolate	2.95		
Espresso	2.95		

