

## Starters

	Starter	Main		Starter	Main
Fresh Mussels in Shallot, White Wine, Garlic and Parsley Cream Sauce, Garlic Bread	£7.00	£11.00	Antipasti Salad Parma Ham, Salami, Chorizo Sausage, Globe Artichokes, Sundried Tomatoes, Olives, Parmesan Cheese Shavings	£8.00	£12.00
Crispy Battered Fresh King Scallops Chilli and Coriander, Mushy Pea Puree, Skinny Chips	£9.00		Smoked Goose Breast Sliced Pear, Chicory Salad, Marinated Black Cherries <b>GF</b>	£8.00	
Pressed Potato and Celeriac Terrine Smoked Salmon, Watercress, Toasted Brioche	£7.50		Potato and Cheese Tart Charlotte Potatoes, Red Onion and Melting Cheese, Frizzy Lettuce, Red Wine Vinegar Dressing <b>V</b>	£6.00	£10.00
Grilled Mackerel Fillet Tomato and Mixed Pepper Stew, Toasted French Bread, Basil Pesto	£7.00	£11.00	Baked Flat Mushroom Tomato, Gruyere Cheese and Herb Bread Crust <b>V</b>	£6.00	
Crispy Gressingham Duck Leg Confit Rhubarb and Ginger Puff Pastry Tart	£7.50		Salad of Orange, Fennel, Olives, Roquette Leaves with Bulgar Wheat and a Mint Dressing <b>VG DF</b>	£6.00	

## Mains

### Comfort Food

Fish and Chips Mushy Peas, Lemon Butter Sauce	£11.00	Beef Burger Dill Pickle, Tomato Relish, Melting Cheese and Fries	£10.00
Grilled Sirloin Steak Garni Field Mushrooms, Tomato, Peas and Fries <b>GF</b>	£18.00	Chicken and Bacon Club Sandwich	£10.00
Sweet and Sour Chicken Braised Rice, Prawn Crackers	£11.00	Smoked Haddock and Salmon Fishcake Poached Egg, Grain Mustard Hollandaise	£11.00

Chicken Breast Poached in Red Wine Smoked Bacon, Mushrooms, Shallots, Barrel Leeks, Truffle Creamed Potato <b>GF</b>	£14.00	Grilled Salmon and King Scallop set on a Spring Vegetable Risotto	£14.00
Roasted Szechwan Duck Breast Plum and Port Wine Sauce, Spring Greens, Dauphinoise Potatoes <b>GF</b>	£17.00	Grilled Tuna Loin Cajun Spiced Roasted Potatoes, Caramelised Onion, Curly Endive Lettuce, Home Dried Plum Tomatoes, Herb Vinaigrette Dressing <b>GF</b>	£18.00
Roasted Rump of Lamb Dauphinoise Potato, Ratatouille, Broccoli Hollandaise, Basil Jus <b>GF</b>	£17.00	Baked Goats Cheese Polenta Cake and Red Onion Marmalade Strudel, Piperade Stew, Pesto New Potatoes <b>V</b>	£11.00
Slow Braised Shoulder of Pork Black Pudding, Cinnamon Glazed Apples, Calvados Sauce, Sweet Potato Puree, Tender Stem Broccoli	£15.00	Pappardelle Pasta with Spring Cabbage, Vegetable Bolognese, Melting Taleggio Cheese <b>V</b>	£11.00
Beef Fillet Crusted with Crushed Black Peppercorns, Creamed Mushrooms and Leeks, Baby Carrots, Croquette Potatoes, Dijon Mustard Sauce	£23.00	<b>Side Dishes</b> <span style="float: right;">£3 each</span>	
Steak and Ale Pudding Peas, Beans and New Potatoes	£13.00	New Potatoes, Home-Made Triple cooked Chips, Green Salad, Mixed Salad and Panache of Vegetables, Garlic Bread, Garlic Bread with Cheese	

## Desserts

Passion Fruit Crème Caramel Tropical Fruit Salsa	£6.00	Brookes Herefordshire Ice Creams:- Coffee, Honeycomb, Orange & Cointreau, Raspberry Ripple	£6.00
Dark Chocolate Fondant Pudding Vanilla Ice Cream	£6.00	Brookes Herefordshire Sorbets:- Blackcurrant, Mango, Orange, Passion Fruit <b>GF DF</b>	£6.00
Baileys Cheesecake, Dark Chocolate Sorbet Coffee Bean Sauce	£6.00	Selection of Five Regional Cheeses <b>V</b> Please choose from the following selection:	£9.50
Glazed Lime Tart Raspberry Compote, Crème Fraiche	£6.00	Hereford Hop - Full fat hard cow's cheese encrusted in hops	
Raspberry Ripple Pavlova Marinated Spring Berries	£6.00	Double Gloucester - Full fat hard cheese with Old Gloucester cow's milk	
Roast Rhubarb, Spiced Ginger, Shortbread Biscuit Vanilla Ice Cream	£6.00	Colston Bassett Stilton - rich cream colour with blue veining	
		Perl Las Blue Organic Goats Cheese - Strong but delicate and creamy	
		Cotswold Organic Brie - Organic cow's milk beautifully soft and buttery	

## Hot Beverages

Espresso Short shot of intensely rich coffee	£2.25	Mocha Steamed Frothy Milk with a combination of Hot Chocolate and Espresso	£2.95
Double Espresso All the coffee richness double the hit	£3.15	Latte Long Frothy Milk with a shot of Espresso	£2.95
Cappuccino Shot of espresso coffee with Steamed Frothy Milk, dusted with chocolate	£2.95	Americano Long dark smooth Coffee	£2.95
		Luxury Hot Chocolate Fairtrade Luxury Hot Chocolate 	£2.95
		Cafetiere of Coffee served with homemade biscuits	£2.95
		Cafetiere of Decaffeinated Coffee served with homemade biscuits	£2.95
		Pot of Tea served with homemade biscuits	£2.95
		Pot of Speciality Tea Earl Grey, Assam, Darjeeling served with homemade biscuits	£2.95
		Pot of Fruit or Herbal Teas Green Tea, Peppermint, Camomile served with homemade biscuits	£2.95



# Chase Hotel

## Harry's Restaurant

Menu Code: **V** - Vegetarian, **VG** - Vegan, **GF** - Gluten Free  
**DF** - Dairy Free, **N** - Contains Nuts

\* Guests on a Dinner inclusive package have a £25.00 dining allowance, excluding beverages

\*\* We cannot guarantee traces of nuts will not be found in our food.

**Food allergies and intolerances - please speak to our staff about your requirements.**