

HISTORY

Chester Racecourse spans over 65-acres and lies on the banks of the River Dee. In Roman times, the river, which was then much wider and deeper, flowed right up to what is now the base of the medieval city wall. Within the water stood a small island upon which stood a stone cross, the stump of which you may still see at the Racecourse today. The Roodee, which Chester Racecourse is fondly known, derives from this time, the Saxon word 'Rood' - means a cross or crucifix and the Norse suffix 'Eye'- means an island, thus literally 'The Island of the Cross'. Over the years this has been corrupted to the name that we now know as The Roodee. On February 9th 1539 the first recorded horse race took place in Chester to replace the famously bloody Shrove Tuesday football game, which in 1533, was banned from the city. The first recorded race was formed by the Lord Mayor of the time, Henry Gee, whose name is now synonymous with racing with the British nickname for racehorses, 'Gee Gees'. In 1817 the racecourse's iconic grandstand, where our restaurant is now positioned, was first built. The view from our Roof Lounge and Restaurant shares a fairly similar view now to 477 years ago with panoramic views of the Roodee and the River Dee, a spectacular view whether the Gee Gees are in action or not.

WHILE YOU WAIT

Mixed Olives £3.45

Artisan Breads | garden herb oil & aged balsamic vinegar £3.50

STARTERS

Soup of the Day warm bread roll	£6.00
Ham Hock Terrine pickled vegetables, smoked salt crostini	£7.00
Chef's Black Pudding caramelised apple puree, apple	£6.50
Artichoke & Beetroot Salad (V) Parmigiano-Reggiano custard	£6.00
West Coast Fish Terrine citrus crème fraiche, radishes, salmon roe	£7.50
Pan Fried Scallops cauliflower puree, pickled cauliflower	£13.50
Steak Tartare brioche toast, hen's egg yolk	£10.00
Main Course served with fries and fried egg	£20.00

MAINS

Pan Fried Seabass confit parsnips, wilted greens, curried mussels	£17.00
Salmon Fillet warm 'superfood' salad	£17.50
Chicken Breast rosemary roast potato, sautéed sprouts, pancetta	£16.50
Roast Rump of Welsh Lamb Boulangere potato, cumin roasted butternut squash	£18.50
Beef Medallions sticky glazed short rib, creamed potatoes, glazed carrot	£19.50
Duck Breast beetroot, savoy, braised duck leg	£18.50
Mushroom Pithivier (V) creamed potatoes, leek, cream sauce	£13.50
Pea Risotto (V) rocket, Parmigiano shavings	£13.50

STEAKS

28 Day Dry Aged Welsh Beef

served with confit red onion, sautéed mushrooms, beef dripping fries

Sirloin 10oz (recommended rare / medium rare)	£24.50
Rib Eye 12oz (recommended medium rare / medium)	£25.50
Fillet 8oz (recommended blue / medium rare)	£28.00
Chateaubriand (for 2) (recommended blue / medium rare) served with truffled skin on fries, sauce béarnaise, vine tomatoes	£65.00
choice of red wine, pepper or béarnaise sauce	£2.00 each
choice of garlic, herb or café de paris butter	£1.50 each

SIDES £3.50 each

Skin on Fries | Mashed Potatoes | Broccoli with Hollandaise
Honey Root Vegetables | Beef Dripping Chips

PUDDINGS

Vanilla Ice Cream & Ratafia de Champagne | golden raisins **£6.00**

Winter Spiced Sticky Toffee Pudding | toffee sauce, vanilla ice cream **£6.50**

Baked Orange Cheesecake | Cointreau ice cream **£6.50**

Gingerbread Panna Cotta | macerated rhubarb, ginger biscuit **£6.50**

Dark Chocolate Delice | rum truffle, chantilly cream **£7.00**

The Cheese Trolley | selection of British cheeses, celery, grapes, artisan biscuits

2 pieces **£6.50** | 3 pieces **£9.50** | 5 pieces **£11.50**

PUDDING WINE & PORTS

Straw Wine (100ml) | Rustenberg, Stellenbosch, South Africa **£6.00**

Maury (100ml) | Domaine Maurydore, Languedoc-Roussillon, France **£6.00**

Sauternes (100ml) | Garonnelles, Bordeaux, France **£7.50**

Dow's Tawny Port (100ml) | **£4.70**

Graham's Late Vintage Port (100ml) | **£8.70**