

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

Roast Butternut Squash Soup | sunflower & pumpkin seed cluster £6.00

Pan Fried Scallops | treacle glazed bacon, salt baked beetroot £13.50

Salmon Roulade | pickled quail egg, cucumber, anchovy toast £8.95

Pear & Walnut Salad (V) | Shropshire blue fritter £6.75

Confit Chicken | spiced apricots, green bean salad £6.00

Seared Fillet Steak Tartare | egg yolk, brioche soldiers £10.00
with fried hen's egg, green salad & frites £20.00

MAINS

Medallions of Welsh Beef | creamed potato, horseradish soufflé, glazed carrot £19.50

Roast Rump of Lamb | rosemary braised potato, sticky red cabbage, roast carrots £18.50

Roulade of Cheshire Turkey | cranberries, chestnuts, sautéed sprouts & cured pork belly honey glazed root vegetables, crispy potatoes £16.50

Wild Mushroom & Pine Nut Tart (V) | honey glazed parsnips, spinach £13.50

Braised Duck "Shepherd's Pie" | flaked braised duck, red cabbage £17.00

Pan Fried Cod Loin | pancetta, confit celeriac, spinach, herb cream £18.50

Seared Fillet of Sea Bass | creamed potatoes, shellfish bisque £17.00
tempura mussels, citrus fennel

STEAKS

28 Day Dry Aged Welsh Beef

served with confit red onion, sautéed mushrooms, fries

Sirloin 10oz	£24.50
Rib Eye 12oz	£25.50
Fillet 8oz	£28.00
Chateaubriand (for 2) 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 | Creamed Potato | Tender Stem Broccoli
Honey Root Vegetables | Braised Red Cabbage

PUDDINGS

Vanilla Ice Cream Pedro Ximenez | golden raisin £6.00

Dark Chocolate Torte | Irish coffee cream £7.00

Mandarin & Vanilla Mousse | Cointreau & orange ice cream £6.50

Sticky Christmas Toffee Pudding | plum compote, brandy sauce £6.50

Peanut Butter Cheesecake | peanut brittle £6.50

British Cheese Selection

2 pieces £5.50 | 3 pieces £8.50 | 5 pieces £10.50

PUDDING WINE & PORTS

Hinemoa Riesling (100ml) | Escarpment, Martinborough, New Zealand £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