



WILD WEST RACEDAY MENU



A bold frontier-inspired feast of smoky flavours, bourbon glazes, fire-roasted vegetables and hearty ranch-style classics.

STARTERS

Campfire Roasted Vine Tomato & Smoked Paprika Soup (VE)

A warming frontier-style tomato soup with deep smoked paprika, finished with a gentle chilli cream swirl for a rich campfire kick.

Smoky Ranch BBQ Spice-Crusted Pork Belly

Slow-cooked pork belly with a smoky BBQ rub, served with buttery corn purée, spring onion emulsion and a hint of ranch-style fire and sweetness.

Smokehouse Trout & Salt-Baked Beetroot

Delicately smoked trout with earthy salt-baked beetroot, pickled cucumber ribbons and a sweet American mustard dressing.

MAIN COURSES

High Plains Mixed Bean Burger (VE)

Homemade mixed bean burger in a toasted vegan brioche bun, topped with smoky BBQ pulled jackfruit, chunky skin-on chips and crisp ranch slaw.

Bourbon Trail Slow-Braised Venison

Tender venison slow-braised and glazed with honey and bourbon, served with skillet potatoes, shallots, charred corn rib and green beans.

Prairie Herb-Crusted Cod Chowder

Pan-fried herb-crusted cod served in a saffron potato, prawn and shrimp chowder broth, finished with crisp samphire.

DESSERTS

Apple Pie Saloon Tart

Warm caramelised apple tart with cinnamon cream and buttery biscuit crumble, inspired by classic Western apple pie.

Rocky Road Ranch Cheesecake

Rich chocolate cheesecake layered with rocky road textures and finished with toasted marshmallow syrup.

ADDITIONAL COURSE

Ranch House Cheese Board | £10.00

A hearty selection of British cheeses including Brie, Mature Cheddar, Croxton Manor Soft Cheese and Stilton Blue, served with grapes, quince paste, chutney and artisan cheese biscuits.