



FINAL FENCE RESTAURANT



CHELTENHAM FESTIVAL

TUESDAY 12TH MARCH 2024

FINAL FENCE RESTAURANT

TO START

FROM THE KITCHEN

Goat's Curd, Hereford Perry Pear 275 kcal
pickled golden & candied beetroot, chervil oil, sourdough

Goat's Curd, English Charcuterie 375 kcal
hereford perry pear, chervil oil, sourdough



MAIN COURSE

CHEF'S CARVERY

Roast Sirloin of Hereford Beef 405 kcal
*crispy fried onions, horseradish sauce, tarragon jus
yorkshire pudding, seasonal vegetables, potatoes*

FROM THE STOVE

Cheese & Onion Pie 318 kcal

Steak & Ale Pie 345 kcal

Atlantic Cod 394 kcal
charcoal, barley & leek risotto, pancetta, tartare crumb

SOUTH INDIAN THALI

Sweet Potato & Chickpea Curry 841 kcal

Chicken Dhansak, Red Lentils 921 kcal
pilau rice, garlic & coriander naan, mini poppadoms, raita, mango chutney



SWEET TABLE

Selection of Mini Desserts 205 kcal
*lemon & blackcurrant torte, strawberry heart,
rose & rum baba, ruby strawberry gâteau,
ginger rose cake, chocolate & orange cheesecake,
cherry entremet, coffee opera*



CHEESE

Selection of British Cheese 227 kcal
grapes, chutney, biscuits



FULL AFTERNOON TEA 304 kcal



On our journey to net zero, we have teamed up with Foodsteps to analyse the environmental impact of our menus. The carbon labels display the carbon footprint per serving of each item, which refers to the greenhouse gas emissions released from farm to waste. Food items are rated based on their carbon intensity, from A ('Very Low' impact) to E ('Very High' impact). This rating is highlighted by a traffic light colour system.



Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns, please speak to a member of staff. Please note, this menu is subject to change.



Allergens?

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CHELTENHAM FESTIVAL

WEDNESDAY 13TH MARCH 2024

FINAL FENCE RESTAURANT

TO START

FROM THE KITCHEN

Sweetcorn Panna Cotta  389 kcal

black pepper crouton, quince rillette

Sweetcorn Panna Cotta, Picked Brixham Crab Claw  325 kcal

basil tuille, trout caviar



MAIN COURSE

CHEF'S CARVERY

Roast Leg of Cotswold Lamb  356 kcal

*honey & rosemary glaze, mint sauce, redcurrant jus
yorkshire pudding, seasonal vegetables, potatoes*

FROM THE STOVE

Cheese & Onion Pie  318 kcal

Steak & Ale Pie  346 kcal

Pan Fried Hake  348 kcal

tempura samphire, potato dumpling, lemon kombu, lime & dashi broth

SOUTH INDIAN THALI

Sweet Potato & Chickpea Curry  841 kcal

Chicken Dhansak, Red Lentils  921 kcal

pilau rice, garlic & coriander naan, mini poppadoms, raita, mango chutney



SWEET TABLE

Selection of Mini Desserts  205 kcal

*lemon & blackcurrant torte, strawberry heart,
rose & rum baba, ruby strawberry gâteau,
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CHELTENHAM FESTIVAL

THURSDAY 14TH MARCH 2024

FINAL FENCE RESTAURANT

TO START

FROM THE KITCHEN

Butternut & Potato Terrine 435 kcal
pickled shallots, miso, ginger

Chicken Terrine 437 kcal
pickled shallots, miso, ginger



MAIN COURSE

CHEF'S CARVERY

Roast Sirloin of Hereford Beef 405 kcal
*crispy fried onions, horseradish sauce, tarragon jus
yorkshire pudding, seasonal vegetables, potatoes*

FROM THE STOVE

Cheese & Onion Pie 318 kcal

Steak & Ale Pie 346 kcal

Atlantic Cod 394 kcal
charcoal, barley & leek risotto, pancetta, tartare crumb

SOUTH INDIAN THALI

Sweet Potato & Chickpea Curry 841 kcal

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SWEET TABLE

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CHELTENHAM FESTIVAL

FRIDAY 15TH MARCH 2024

FINAL FENCE RESTAURANT

TO START

FROM THE KITCHEN


Cheltenham 'Greentop' Beetroot  575 kcal
blini, roe, wasabi aioli

Smoked Cornish Trout  595 kcal
blini, roe, wasabi aioli



MAIN COURSE

CHEF'S CARVERY

Roast Leg of Cotswold Lamb  356 kcal
*honey & rosemary glaze, mint sauce, redcurrant jus
yorkshire pudding, seasonal vegetables, potatoes*

FROM THE STOVE


Cheese & Onion Pie  318 kcal

Steak & Ale Pie  346 kcal

Pan Fried Hake  348 kcal
tempura samphire, potato dumpling, lemon kombu, lime & dashi broth


SOUTH INDIAN THALI

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