



Race Day

FOOD & DRINK

Let's do **BRUNCH...**

BRUNCH MENU

(Available on Race Days from 10am)

Smoked Streaky Bacon & Hash Brown Barm £6.50

ad a fried egg (£1 supplement)

Chester Sausage & Hash Brown Barm £7.50

ad a fried egg (£1 supplement)

Barlounge Breakfast Barm £10.00

Smoked streaky bacon, Chester sausage, hash brown & egg.

(vg) Vegan Option (v) vegetarian option

Food Allergies: *Please inform us if you have a food allergy or intolerance so that a team member can help you with your selection.*

Barlounge PLATTERS

SHARING PLATTER £70

*Satay-Style Bang Bang Chicken Skewers / Salt & Pepper Crispy Oyster Mushrooms (vg)
Barlounge Baby Sausages / Roast Carrot Houmous (vg) / Mini Barlounge Burgers
Cheesy Garlic & Herb Pizzetta (v) / Skin-On Fries (vg).*

BURGER PLATTER £70

Barlounge Burgers

grilled beef patties, slow cooked beef feather blade, Emmenthal cheese, onion & pickle mustard.

Fried Chicken Burgers

fried chicken breasts tossed in a sriracha vinegarett, coriander ailo, cucumber & pickle red onion.

Crispy Haddock Burgers

crispy battered haddock fillet, wasabi & nori seasoning, mushy peas & tartare sauce.

(All burgers are served with sesame seed brioche buns & skin-on fries).

(vg) Vegan Option (v) vegetarian option

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STEAK PLATTER £75

*24oz Black Angus rump steak carved to share, roast garlic butter,
onion rings, skin-on fries & peppercorn sauce
(All weights refer to the approximate weight before cooking)*

VEGGIE PLATTER £70

*Salt & Pepper Crispy Oyster Mushrooms (vg) / Roast Carrot Houmous (vg) / Vine & Cherry Tomatoes on
Toast (v) / Roast Miso Aubergine Skewers (v) / Red Pepper & Spring Onion Salsa (vg) / Cheesy Garlic &
Herb Pizzetta (v) / Skin-On Fries (vg)
(Pizzetta can also be made (vg) upon request).*

SEAFOOD PLATTER £195

*Garlic Buttered Whole Lobster / Oak Smoked Salmon / Colchester Oysters / Lightly Smoked Trout /
Dressed Hand-Picked White Crab / King Prawns / Crayfish Tails / Boquerones / Grilled Sourdough
/ Thai Shrimp Crackers / Charred Lemons & Sherry Shallot Vinegar.*

Champagne BRUT

Charles Heidsieck Brut Réserve £95 (Bottle) | £195 (Magnum) | £525 (Jeroboam)

Charles Heidsieck Blanc de Blancs £110 (Bottle)

Ruinart Blanc de Blancs £180 (Bottle) | £360 (Magnum)

2012 - Charles Heidsieck Millésimé £180 (Bottle)

2006 - Charles Heidsieck Blanc des Millénaires £200 (Bottle)

2011 - Krug Brut £400 (Bottle)

2015 - Louis Roederer Cristal £500 (Bottle)

2017 - Cuveé Champagne Charlie £750 (Bottle)

1985 - Cuvée Champagne Charlie £1000 (Bottle)

2017 - Schramsberg Blanc de Blancs £1500 (Salmanazar 9 Litres / 12 Bottles)

2000 Philipponnat Clos des Goisses Brut £500 (2 Bottles)

Toast to two decades of excellence with this exclusive 2000 Philipponnat Clos des Goisses Brut. Just like BarLounge, this exceptional Champagne has aged gracefully over 25 years and has only become better with time.

Known as a 'Growers' Champagne', this particular tippie is lovingly made by the same people who own the vineyards where the grapes are grown; meaning each bottle has a unique identity that is hard to replicate.

Renowned for its impeccable quality and award-winning status, this Champagne embodies the pinnacle of winemaking..

Champagne ROSÉ

Charles Heidsieck Rosé Réserve £110 (Bottle) | £230 (Magnum)

Laurent-Perrier Rosé £145 (Bottle) | £290 (Magnum)

2008 - Charles Heidsieck Rosé Millésimé £225 (Bottle)

2013 - Perrier-Jouët Belle Époque Rosé £425 (Bottle)

2007 - Rare Rosé Millésime £500 (Bottle)

2007 - Dom Ruinart Rosé £650 (Bottle)

2013 - Louis Roederer Cristal Rosé £850 (Bottle)

DOM PÉRIGNON



2013 - Dom Pérignon £400 (Bottle)

2008 - Dom Pérignon Rosé £800 (Bottle)

2008 - Dom Pérignon £900 (Magnum)

1996 - Dom Pérignon Oenothèque £1000 (Bottle)

2010 - Dom Pérignon £3000 (Jeroboam)

(vg) Vegan Option (v) vegetarian option

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SPIRITS & BEER

SPIRITS

Choose 2 mixer options – including Fever Tree Tonics, juices & more.

VODKA

Grey Goose £165 *(Bottle)* | £310 *(Magnum)*

RUM

Havana 7yr £135 *(Bottle)* **Kraken** £150 *(Bottle)* **Brugal 1888** £170 *(Bottle)*

WHISKEY & BOURBON

Jameson £135 *(Bottle)* **Maker's Mark** £145 *(Bottle)* **The Macallan 12yr** £195 *(Bottle)*

GIN

Edinburgh Gin Rhubarb & Ginger £140 *(Bottle)* **Hendrick's** £150 *(Bottle)*

Tanqueray No Ten £170 *(Bottle)*

TEQUILA

Don Julio 1942 £350 *(Bottle)*

BEER

Estrella Damm Bottled Beer £135 *(per bucket of 24)*