



# The Red House

## Restaurant and Bar

### Breads, Olives and Dips

<b>Selection of Bread</b>	<b>£3.50</b>	<b>The Red House Garlic Loaf</b>	<b>£3.95</b> <i>With cheese: £4.75</i>
A very nice selection of breads as an entrée for a very nice meal! Served with olive oil and balsamic vinegar.		A mini loaf, with some garlic and a little Red House sparkle. Not sure what the sparkle is when it comes to garlic bread, but it sounds good.	
<b>Olives</b>	<b>£3.50</b>	<b>The Red House Hummus</b>	<b>£3.95</b>
Top-notch olives, marinated in lemon, rosemary, thyme and garlic.		Bit of an institution at The Red House. Lime, chilli and coriander hummus, made to our own special recipe, and served with crostini.	

### Starters

<b>Smoked Chicken Potato Salad</b>	<b>£6.25</b>	<b>Duck Spring Roll</b>	<b>£5.95</b>
A beautifully sculptured arrangement of smoked chicken and fresh potato salad, with proper mayonnaise, parsley pesto and assorted leaves. It's the Henry Moore of starters.		Always sounds a bit like a judo move, but of course it is a classic Asian starter. However, we think our version is a bit special, and you don't have to wear a black belt to enjoy it. You could wear a yellow belt, or no belt at all. You might not even be wearing an outfit that is suitable for a belt. OK, you probably get the picture...	
<b>Super Souper Trouper</b>	<b>£4.95</b>	<b>Smoked Trout Cheesecake</b>	<b>£6.25</b>
Daft name, but great soup. Always fresh, always seasonal – and whatever the flavour, it always tastes great. Served with bread that's perfect for dunking.		A couple of things here. First, you are not on the pudding menu, so don't panic – it is a bona fide starter. Second, this dish is a Red House legend, served with horseradish cream and a 'Bloody Mary' dressing.	
<b>Seared Smoked Salmon</b>	<b>£6.95</b>	<b>Tenpole Tudor Terrine</b>	<b>£5.95</b>
This is an amazing dish. With a watercress emulsion, and a pea and sweet shallot salad, it looks and tastes a million dollars – or, more accurately, it looks and tastes great and is brilliant value for £6.95!		What has a lesser known 1980s pop group got to do with terrine? Well, actually... nothing. It's just nice alliteration, and sounds great. It's actually ham hock and parsley terrine, with homemade piccaililli, crispy brioche and micro herbs that have been chopped by the swords of a thousand men.	
<b>Whipped Goats' Cheese</b>	<b>£5.75</b>	<b>Tomato Watson and Basil Rathbone Pannacotta</b>	<b>£5.95</b>
OK – let's get this straight. This is not a bunch of goats that have been whipped, with cheese. It is a cheese that is made from goats' milk, which is then whipped. Fully RSPCA approved, it is served with honey, beetroot purée, pine nuts and baby leaves.		Obviously it's got nothing to do with golf or Sherlock Holmes, and it's another dish that sounds like it should be on the pudding menu. Even so, it is a truly <i>unique</i> dish – light, smooth, subtle tomato and basil pannacotta, served with a Mediterranean vegetable beignet (French pastry to the rest of us) and a red pepper dressing.	
<b>Ellan Vannin Scallops</b>	<b>£9.95</b>		
Seared King scallops from the coast of the Isle of Man, with a beautiful celeriac purée, and a beetroot and liquorish dressing. Is Ellan Vannin the fisherman? Er...not quite. It's Manx for 'Isle of Man', and it just made the dish sound posh.			

### Mains

<b>Posh Chicken</b>	<b>£15.25</b>	<b>Enrique Iglesias Duck</b>	<b>£18.45</b>
A beautiful pan-fried breast of chicken, served with a salad of posh beans (i.e. not baked beans!), fondant potato, and a pancetta, baby onion and mushroom cream sauce. Nice, very nice.		A title chosen to make the dish sound a little bit exotic, and because, just like the young Iglesias fella himself, it is a dish that is a hot favourite with the ladies. Home-smoked duck breast, lightly pan-fried, on a salad of bean sprouts, mango, roast cashew nuts, and with a honey dressing. Excelente, as young Enrique might say.	
<b>The Red House Gourmet Burger</b>	<b>£16.95</b>	<b>Lobster and King Prawn Open Ravioli</b>	<b>£27.95</b>
A few years ago we wanted to create a proper gourmet burger, and we ended-up with something that has become a signature dish. Eight ounces of 100% British steak, ground and prepared to Red House specifications, topped with sautéed foie gras and Parma ham. Served with 'three-times cooked' chips and Red House tomato chutney.		'Ecky thumps – this is the business! Fresh half lobster and king prawns, cooked delicately in a seafood bisque, and set between two sheets of fresh pasta. Simply sensational! And, yes, there is no better phrase for it.	
<b>The Port Service, Yokohama</b>	<b>£17.25</b>	<b>Cod Niçoise</b>	<b>£16.95</b>
Bit of a tradition now to have a comedy title for a fish dish. Last time it was HMS Bream (1807) which related, obviously, to bream. This time it is The Port Service, Yokohama which relates, obviously, to...er, sea bass. Beautiful seared fillet of sea bass, to be precise, with a fennel remoulade (posh tartar sauce) and a Mediterranean dressing. (General smugness award if you can find the sea bass connection to Yokohama on your smartphone).		Nice. That's Nice Nice as well as nice nice. A little bit of the Côte d'Azur on the banks of the River Deel Super-duper cod (obviously), with quails' eggs, char-grilled new potatoes, mange tout, frisée and a shallot and balsamic dressing. Très bon, Raymond.	
<b>Moroccan Pork</b>	<b>£14.95</b>	<b>Strudel</b>	<b>£12.75</b>
Think beautiful, Imperial, Marrakech - which, quite interestingly, is known as 'Red City' - while you enjoy fabulous, tender pork loin steak, marinated in subtle Moroccan spices, with a toasted pine nut and sultana couscous. It's a bit like the warm glow of the evening sun setting in the Atlas mountains, but on your taste-buds. Well, sort of.		When the Head Chef tells you he wants Strudel as a main course, your instinct is to start dialing the funny farm to ask them to collect him. He tries to assure you that it is genuinely a main course, with top quality goats' cheese and vegetables, and all that flaky pastry stuff that makes a perfect strudel – arranged in a very pretty way, and served with pine nuts and Provençale tomato. Excellent – but we're still hanging-on to the funny farm number, just in case.	
<b>Jaipur Monkfish</b>	<b>£18.95</b>	<b>Steak and Chips</b>	
From the 'Red City' to the 'Pink City'. Jaipur is the classy, Royal city in Rajasthan, and it has produced some sensational dishes arising from days of the British Empire in India. This is one of those special dishes. Turmeric encrusted monkfish, with lightly spiced puy lentils, and a proper, authentic, vegetable pakora and onion bhajji.		Our steaks are sourced exclusively from a local Cheshire estate. The cattle are reared and fed to the highest standards, established by us at The Red House. We also determine the way the meat is aged and cut. It is therefore truly 'The Red House Steak'. Served with 'three-times cooked' chips, slow-roasted tomatoes, grilled flat mushroom, watercress and a choice of Béarnaise sauce, green peppercorn sauce, or shallot and thyme gravy.	
<b>The Cairo Casserole</b>	<b>£12.95</b>	<b>8oz Rib-eye</b>	<b>£18.95</b>
For once, it's not just a daft title – there is actually some provenance behind it. A North African vegetable casserole, with grilled haloumi, pine nuts and sultana couscous. Served with – yes there's more – a mint and cucumber yoghurt and herby focaccia.		<b>8oz Sirloin</b>	<b>£19.95</b>
<b>Veally Good Outlet</b>	<b>£24.95</b>	<b>8oz Fillet</b>	<b>£23.95</b>
An obvious play on words that is, frankly, nicked straight from Fawlty Towers. Char-grilled veal outlet, served with lemon crushed potatoes, baby carrots and a sage and onion velouté. Did we mention the lemon crushed potatoes? Ah yes, we mentioned it once but we think we got away with it. Anybody want hor d'oeuvres? Hor d'oeuvres which must be obeyed. (You can probably guess the episode!).			
<b>Steak d'Agneau Mariné</b>	<b>£16.45</b>	<b>Three-times Cooked Chips</b>	<b>£2.95</b>
It's a fancy title, and ultimately it's marinated lamb steak. However, 'ultimately' is the right word, because this is the ultimate lamb steak. Thick and juicy, and full of flavour - marinated in rosemary and garlic, and served with a Swiss rosti, roasted cherry tomatoes, and a basil jus.		<b>Mixed Leaf and Cherry Tomato Salad</b>	<b>£2.95</b>
		<b>Caesar Salad</b> with croutons, anchovies and Parmesan	<b>£2.95</b>
		<b>Braised Red Cabbage</b>	<b>£2.95</b>
		<b>Glazed Carrots</b> with orange and caraway seed	<b>£2.95</b>
		<b>Creamy Mash</b>	<b>£2.95</b>

### Sides

We also have a Kids' Menu. Just like the menu for the big boys and girls, it uses only fresh ingredients. Please ask us for a copy.

Our meals may contain nuts or nut traces. If you are concerned about nut allergies, please consult your server.

[www.redhousechester.com](http://www.redhousechester.com)



# The Wine List

## ■ The Whites 175ml 250ml Bottle

**Le Bouquet Blanc** £4.25 £5.75 £15.95  
**Georges Duboeuf - France**  
Brilliant, fruity and fresh. Made by the King of Beaujolais, Georges Duboeuf.

**Kleinkloof Chenin Blanc** £4.75 £6.25 £16.95  
**Niel Joubert Wines, Paarl - South Africa**  
Fresh and fruity, typical Chenin Blanc flavour with hints of guava, fruit salad and honeycomb.

**Estate Sauvignon Blanc** £4.95 £6.95 £18.95  
**Siete Soles, Central Valley - Chile**  
Lively citrus fruit flavours, with underlying apple and melon character.

**Anterra Pinot Grigio** £4.95 £6.95 £18.95  
**Mezzacorona, Veneto, Italy**  
Delicate notes of ripe exotic fruit and citrus undertones. This wine makes a crisp and fresh impression.

**Valdemar Rioja Blanco** £19.95  
**Bodegas Valdemar - Spain**  
Fresh, intense aromas of fruits and white flowers, dominated by apple and pear nuances. Fruity and fresh on the palate with a smooth finish.

**Thorne Hill Chardonnay** £20.95  
**Australia**  
It's got peach, it's got melon, it's got toasty stuff. Great wine.

**Viognier Delas Frères** £22.95  
**Vin de Pays d'Oc - France**  
Bursting with apricots, peaches and preserved citrus fruit. The palate is both smooth and fresh, with hints of spice.

**Chardonnay Coleccion Finca La Colonia** £25.95  
**Bodega Norton - Argentina**  
Delicate aromas of pear and red apple lead to a refined, refreshing palate in which ripe fruit is balanced by subtle savoury and vanilla notes.

**Pinot Gris Chateau Ste. Michelle** £27.45  
**Columbia Valley, Washington State, USA**  
Fresh aromas of melon, apple and a hint of spice, with a drop of Viognier adding texture and floral character.

**Riesling Pewsey Vale Vineyard** £29.95  
**Eden Valley - Australia**  
Rich and intensely flavoured wine, with aromas of crushed stone and limes, and a hint of overlaying dried herb.

**Sauvignon Blanc Nautilus Estate** £30.95  
**Marlborough - New Zealand**  
Zesty, aromatic wine offering passionfruit, gooseberry and herbs on the nose, then a fruity palate leading to a long finish.

**Chablis** £32.95  
**Domaine Hamelin, Burgundy - France**  
Light yellow colour with a clean and dry bouquet of apples. Excellent balance on the finish.

**Sancerre** £34.95  
**Domaine Cherrier, Loire Valley - France**  
Fresh citrus on the nose, with a palate of melon and stone fruit balanced with subtle grassy notes and some minerality.

**Pouilly-Fumé Les Berthiers** £37.95  
**Domaine Dagueneau, Loire Valley - France**  
A focused, intense nose of citrus and apple fruit, with the characteristic flinty-mineral aroma of Pouilly-Fumé.

## ■ The Reds 175ml 250ml Bottle

**Le Bouquet Rouge** £4.25 £5.75 £15.95  
**Georges Duboeuf - France**  
Hints of strawberry jam, this is super easy drinking. Made by the King himself - Georges Duboeuf

**Candidato Tempranillo** £4.75 £6.25 £16.95  
**Vino de la Tierra de Castilla - Spain**  
Bursting with berry fruits, it's as smooth as the young Iglesias fella on a summer evening.

**Estate Cabernet Sauvignon** £4.95 £6.95 £18.95  
**Siete Soles, Central Valley - Chile**  
Rich flavours of berries and spice followed by a lengthy finish.

**Finca La Colonia Malbec** £4.95 £6.95 £18.95  
**Bodega Norton - Argentina**  
Sweet and spicy with ripe red fruit and a super-smooth texture.

**Castel Firmian Merlot** £20.95  
**Mezzacorona, Trentino - Italy**  
Intense fragrance with a mixture of ripe fruits and a hint of oak. Dry, complex and well-structured palate.

**Finca Antigua Garnacha** £22.95  
**La Mancha - Spain**  
Notes of Indian ink and subtle nuances of new oak, tobacco and breadcrumbs. Fresh with a velvety, full-mouth feel.

**The Long Paddock Shiraz** £23.95  
**Redbank, Victoria - Australia**  
Shiraz does not get much better than this from Oz. Blackberry fruit, spice and cedar. Exquisite.

**Côtes-du-Rhône Saint-Esprit** £24.95  
**Delas Frères, Rhone Valley - France**  
With Syrah to the fore, this is full of berry fruit, violet, liquorice, and spices. It has a rounded palate and a long, elegant finish.

**Conde de Valdemar Rioja Crianza** £26.95  
**Bodegas Valdemar - Spain**  
Complex aromas of ripe black berries balanced with warm vanilla notes and a touch of subtle spice.

**The Scribbler Cabernet Sauvignon/Shiraz** £27.95  
**Yalumba, Barossa - Australia**  
The Scribbler displays an aroma of brooding Cabernet with dark berried fruits, hints of mint and leafiness.

**Pinot Noir Coopers Creek** £29.95  
**Marlborough - New Zealand**  
Black plums and black cherries on the nose intermingled with subtle French oak. Rich, with bold, sweet fruit.

**Privada (Malbec/Cabernet Sauvignon/Merlot)** £33.95  
**Bodega Norton - Argentina**  
Excellent aromatic complexity with notes of ripe fruit, spices, and hints of smoke and coffee.

**Pèppoli Chianti Classico** £35.95  
**Marchesi Antinori, Tuscany - Italy**  
Intense red fruit aromas are offset by delicate notes of vanilla and chocolate. Smooth with a fresh, vibrant feel in the mouth.

**Châteauneuf-du-Pape Haute Pierre** £45.95  
**Delas Frères, Rhone Valley - France**  
Cherry, raspberry and baked plum mingle with fresh pepper

**Barolo** £48.95  
**Alfredo Prunotto, Piedmont - Italy**  
Floral, smoky and intensely elegant: Barolo at its best.

## ■ The Rosés 175ml 250ml Bottle

**Pinot Grigio Rosé** £5.25 £7.25 £19.95  
**Mannara, Veneto - Italy**  
A delicate rosé with lifted aromas of spring flowers and strawberries, berry fruit on the palate and a soft, round finish.

**Lapostolle Casa Rosé** £5.25 £7.25 £19.95  
**Lapostolle - Chile**  
Intense pink in colour with expressive aromas of fresh red fruits. With a touch of sweet aromas and fruit on the finish.

## ■ The Fizz 125ml Bottle

**Jansz Premium Cuvée** £5.75 £25.95  
**Tasmania - Australia**  
Honeysuckle and citrus fruits with nougat and roasted nuts.

**Jansz Premium Rosé** £25.95  
**Tasmania - Australia**  
Lifted notes of rose petals, with fresh cream and nougat.

**Champagne Testulat Carte d'Or** £6.95 £37.95  
**Blanc de Noirs - France**  
Rich and fruity with notes of vanilla and peaches.

**Champagne Testulat Rosé** £39.95  
**France**  
Attractive with refreshing, soft red fruit flavours.

**Champagne Deutz Brut Classic** £49.95  
**France**  
Beautifully pure and elegant, with a refreshing lemony aroma.

**Champagne Deutz Brut Rosé** £55.95  
**France**  
Mid-pink in colour, with aromas of strawberry and redcurrant.

**Champagne Veuve Clicquot**  
**Yellow Label** £59.95  
**France**  
A symphony of fruit flavours and toasty aromas.

**Champagne Bollinger Cuvée Special** £64.95  
**France**  
Full-bodied with a mature, toasty flavour and rich aroma.

## ■ Dessert Wine 100ml ½ Bottle

**Muscadet de Beaumes de Venise** £5.95 £21.00  
**Delas Frères - France**  
Floral and citrusy on the palate, with delicate flavours balancing the sweetness and leaving a refreshing finish.



**The Red House**  
Restaurant and Bar

Dee Banks, Chester, CH3 5UX  
Tel: 01244 320088  
[www.redhousechester.com](http://www.redhousechester.com)