



## SNACKS

Scotch Egg	£3.80
Chipolatas, Mustard Mayo	£3.65
Hand Raised Pork Pie, Piccalilli	£4.50

## STARTERS

Wild Mushroom and Potato Soup <i>Thyme Chantilly</i>	£6.95
Beetroot and Crispy Goat's Cheese Salad <i>Soft Egg, Mustard Dressing, Fresh Horseradish</i>	£7.90
Twice Baked Cheese and Chive Soufflé	£7.90
Grilled Diver Caught Scallops <i>Cauliflower, Seaweed Butter</i>	£14.00
Cumbrian Game and Pistachio Terrine <i>House Pickles</i>	£8.50
Shellfish Cocktail <i>Pink Grapefruit, Avocado</i>	£8.50

## TO SHARE

Vegetarian Platter <i>Roasted Artichokes, Buffalo Mozzarella, Heritage Tomatoes, Olives, Balsamic Onions, Bread, Sage &amp; Onion Butter</i>	£7.50 per person
Fish Platter <i>Cartmel Smoked Salmon, Trout, Mackerel, Anchovies, Potted Shrimps, Lemon Caper Aioli, Bread, Sage &amp; Onion Butter</i>	£9.50 per person
Meat Platter <i>Air-dried Cumbrian Ham, Higginson's Pork Pie, Chorizo, Olives, Pastrami, Dill Pickles, Bread, Sage &amp; Onion Butter</i>	£8.50 per person



## RYEBECK DINNER MENU

Butternut Squash and Sage Risotto <i>Fried Hen's Egg</i>	£15.95
Simply Grilled Halibut <i>Warm Tartare Sauce, Minted Peas and Thick-cut Chips</i>	£22.50
Whole Grilled Lemon Sole <i>Parsley and Garlic Butter</i>	£19.50
Hazelnut Pesto Crusted Chicken <i>Wild Mushrooms, Albufera Sauce</i>	£19.50
Cumbrian Pork Plate <i>Savoy Cabbage, Caramelised Apples, Sage</i>	£21.95
Slow Cooked Beef Cheek <i>Heritage Carrots, Creamed Potato, Garnish Grand Mere</i>	£22.50
Loin of Venison <i>Red Cabbage, Parsnips, Gingerbread</i>	£23.50
10oz Himalayan Salt-aged Ribeye <i>Watercress, Grilled Tomato, Béarnaise or Peppercorn Sauce</i>	£25.00
Chateaubriand for Two <i>Grilled Tomatoes, Wild Mushrooms, Thick-cut Chips, Béarnaise and Peppercorn Sauce</i>	£60.00

## SIDE ORDERS

Thick-cut Chips	£4.00	French Fries	£4.00
Minted New Potatoes	£4.00	House Salad	£4.00
Green Vegetables	£4.00	Onion Rings	£4.00

## DESSERTS

Dark Chocolate <i>Cherry Pavé, Pistachio Ice-cream</i>	£7.50
Amalfi Lemon Meringue Parfait <i>Strawberry Sorbet, White Chocolate</i>	£7.50
Crème Brûlée <i>Peach, Raspberry Sorbet</i>	£7.50
Sticky Toffee Pudding <i>Toffee Sauce, Vanilla Ice-cream</i>	£7.50
Vanilla Honey Cheesecake <i>Mixed Berry Compote</i>	£7.50
Cheese from the Courtyard Dairy <i>Chutney, Grapes and Crackers</i>	£11.00



## TEA AND COFFEE

Farrer's Loose Leaf Tea or Coffee of your Choice  
*served with  
Petit Fours  
£3.50*

Or why not indulge in one of our dessert wines?  
*Please ask a member of staff for a copy of our extensive list.*

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the Ryebeck

RESTAURANT & ROOMS