

SNACKS - £4.00

- Black Pudding Scotch Egg, Chilli Sauce
- Smoked Mackerel Paté, Cucumber, Horseradish, Sourdough
- Cumbrian Pork, Apple, Sage and Onion Roll, Mustard Mayonnaise
- Cumbrian Rarebit
- Ham Hock Fritters, Piccalilli
- Chef's Mini Fish Pie



SIDE DISHES - £4.00

- Broccoli, Hollandaise & Almonds
- Cauliflower Cheese
- Waldorf Salad
- Summer Vegetables
- Thick-cut Chips
- Smoked Mashed Potatoes

STARTERS

- Home-cured Smoked Loch Duart Salmon **£8.00**
Pickled Cucumber, Horseradish Crème Fraiche
- Crab & Scallop Raviolo **£8.50**
Crab Bisque, Aromatic Oil, Pak Choi
- Smoked Cumbrian Cheese **£7.00**
Celeriac & Truffle Remoulade, Potato Salad
- Chicken Liver Parfait **£8.00**
Rhubarb & Ginger Chutney, Brioche
- Heirloom Tomato & Mozzarella Salad **£7.50**
Roasted Pine Nuts, Lemon, Basil and Rocket
- Charcuterie of Cured Meats, Cumbrian Cheese **£8.50**
Home-made Pickles

MAINS

- Tagliatelle Pasta **£15.00**
Baby Beetroot, Horseradish, Parmesan & Garden Herb Cream
- Pork Chop **£22.50**
Champ, Roasted Cabbage, Caramelised Red Onion, Pork Sauce
- Pan Fried Sea Bream **£21.50**
Spiced Tomato Cous Cous, Baba Ghanoush, Tomato Dressing
- Roasted Fillet of Cod **£22.50**
Crushed New Potatoes, Peas à la Française, Charred Baby Gem
- Cumbrian Hot Pot **£22.50**
Pickled Red Cabbage, Carrot & Swede, Roast Turnip
- Corn-fed Chicken Breast **£21.50**
Smoked Mash Potato, Green Beans, Hazelnut, Sweetcorn and Watercress Fricassée
- 10oz Galloway Sirloin Steak **£30.00**
Thick-cut Chips, Wild Mushroom, Roasted Vine Tomatoes, Watercress, Sauce of your choice: Peppercorn - Blue Cheese – Béarnaise

DESSERTS - £7.50

- Warm Chocolate Tart
Passion Fruit & Mango Sorbet, Salted Caramel Sauce
- Crème Brûlée infused with Bay Leaf
Poached Blackberries, Blackberry Sorbet, Apple & Crumble
- Poached Apricot and Peach Trifle
Pistachio Crumb, Vanilla Custard & Lavender
- Strawberry & Raspberry Eton Mess
Strawberry Sorbet, Chantilly Cream, Basil Sorbet
- Hazelnut Financier
White Coffee Ice-cream, Caramelised Hazelnuts
- A Selection of Cheese
3 Cheeses **£7.50**
6 Cheeses **£12.00**
Served with Home-made Compote, Biscuits & Grapes



Guests joining us for dinner on a dinner, bed and breakfast basis have an allocation of £37.50 per person towards their dinner, if this is exceeded any additional spend will show as supplement on your account. No substitutions can be made for wine or bar drinks. Please note that a 10% discretionary service charge is added to your restaurant bill. Please note all gratuities are equally shared with every member of the Ryebeck Team. If you would prefer for this charge to be removed, please simply ask prior to paying.

Thank you for joining us today at The Ryebeck. If you have any allergies or dietary requirements, please inform a member of staff before ordering.