

**SNACKS - £4.00**

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



**SIDE DISHES - £4.00**

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

**STARTERS**

- Home-cured Smoked Loch Duart Salmon **£8.00**  
*Pickled Cucumber, Horseradish Crème Fraiche*
- Crab & Scallop Raviolo **£10.50**  
*Crab Bisque, Aromatic Oil, Pak Choi*
- Smoked Cumbrian Cheese **£7.00**  
*Roasted Jerusalem Artichoke, Macadamia Nuts, Pear & Truffle Salad*
- Pan-fried Foie Gras **£10.50**  
*Pineapple, Roasted Chorizo, Watercress*
- Beetroot & Goat Cheese Salad **£7.50**  
*Candied Walnuts, Horseradish Dressing*
- Charcuterie of Cured Meats, Cumbrian Cheese **£8.50**  
*Home-made Pickles*

**MAINS**

- Sage Gnocchi **£15.00**  
*Roasted Butternut Squash Velouté, Cranberry & Pistachio Granola*
- Pork Chop **£22.50**  
*Champ, Roasted Cabbage, Caramelised Red Onion, Pork Sauce*
- Pan Fried Sea Bream **£21.50**  
*Chilli Lentils, Braised Chicory, Heritage Carrots*
- Roasted Fillet of Cod & Kedgeree **£23.50**  
*Smoked Haddock & Leek Risotto, Curried Mussel Sauce*
- Cumbrian Lamb Hot Pot **£22.50**  
*Pickled Red Cabbage, Carrot & Swede, Roast Turnip*
- Corn-fed Chicken Breast **£21.50**  
*Smoked Mashed Potato, Green Beans, Hazelnut, Sweetcorn, Watercress Fricassée*
- 10oz Galloway Sirloin Steak **£32.50**  
*Thick-cut Chips, Wild Mushroom, Roasted Vine Tomatoes, Watercress, Sauce of your choice: Peppercorn - Blue Cheese – Béarnaise*

**DESSERTS - £7.50**

- Egg Custard Tart  
*Rhubarb Sorbet, Ginger Crumble*
- Brioche Bread & Butter Pudding  
*Candied Orange, Honey & Whisky Ice-cream*
- Chocolate Blancmange  
*Praline Ice-cream, Caramelised Hazelnuts, Poached Pears*
- Chilled Coconut Rice Pudding  
*Mango & Passion-fruit Sorbet, Pina Colada Pineapple*
- 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*

*Enjoy a  
**Pistachio Macaron with a Lemon and Chocolate Ganache -  
 £1.50**  
 with your  
**Farrer's Loose-Leaf Tea or Coffee of your Choice - £3.50***

**DESSERT WINES**

	35ml	70ml
<b>90 Ten Year Old Tawny Port</b>	<b>£3.50</b>	<b>£6.00</b>
<i>Mature dried fruits, cinnamon and spicy notes</i>		
<b>91 Late Bottled Vintage Port</b>	<b>£3.50</b>	<b>£6.00</b>
<i>Dark chocolate, liquorice, blackberry and cocoa</i>		
<b>92 Montbazillac Jour de Fruit, 2014</b>	<b>£2.50</b>	<b>£4.50</b>
<i>Medium sweet wine, lemony and refreshing</i>		
<b>93 Akashi Tai, Plum Infused Sake, N/V</b>	<b>£3.50</b>	<b>£6.50</b>
<i>Luxurious plum liqueur made with the finest ingredients</i>		
<b>94 Tokaji, Classic Cuvee, 2007</b>	<b>£4.00</b>	<b>£7.00</b>
<i>An affordable introduction to 'The King of Wines'</i>		
<b>95 Château Septy, 2011</b>	<b>£2.00</b>	<b>£3.00</b>
<i>A delectable nose, rich fruits with honeyed notes.</i>		

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.