

SNACKS- £4.50

- 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 - £4.50

- Broccoli, Hollandaise & Almonds
- Cauliflower Cheese
- Chicory, Blue Cheese & Apple Salad
- Seasonal Vegetables
- Thick-cut Chips
- Buttered New Potatoes

STARTERS

- Home-cured Smoked Loch Duart Salmon **£9.50**
Pickled Cucumber, Sorrel, Dill Ice Cream
- Crab & Scallop Raviolo **£11.50**
Crab Bisque, Aromatic Oil, Pak Choi
- Smoked Cumbrian Cheese **£8.50**
Pickled Beetroot, Macadamia Nuts, Horseradish Mayo, Apple Salad
- Pan-fried Foie Gras **£11.50**
Black Pudding, Hazelnut, Apple, Water Cress
- Crispy Egg **£9.50**
English Asparagus, Pea & Broad Beans, Truffle Mayonnaise, Parma Ham
- Charcuterie of Cured Meats, Cumbrian Cheese **£9.50**
Home-made Pickles
- Roasted Scallop **£11.50**
Crispy Pork Belly, Curry Cauliflower

Mains

- Wild Mushroom & Truffle Risotto **£17.00**
- Pan Fried Sea Bream **£22.50**
Potted Shrimps, Broccoli & Cauliflower Couscous, Sea Herbs
- Roasted Duck Breast **£23.50**
Chilli Lentils, Braised Chicory, Heritage Carrots
- Roasted Fillet of Cod & Welsh Rarebit **£23.50**
Creamed Mustard Leeks, Pickled Mussels
- Cumbrian Lamb Rump **£23.50**
Mint and Goat Cheese Bulgar Wheat, Baby Gem, English Asparagus
- Braised Beef Cheek **£23.50**
Crushed Jersey Royals, Charred White Asparagus, Pickled Onion, Wild Garlic
- 10oz Galloway Sirloin Steak **£32.50**
Thick-cut Chips, Wild Mushroom, Roasted Tomatoes, Watercress, Sauce of your choice: Peppercorn - Blue Cheese - Béarnaise

DESSERTS - £8.00

- Lemon Posset
Fennel & Honey Granola, Fennel Sorbet, Candied Lemon Zest
- Ginger Parfait
Rhubarb Sorbet, Pistachio & Ginger Crumble, Honey Comb
- Chocolate Blancmange
Raspberry Sorbet, Pistachio, Chocolate Textures
- Upside-down Pineapple Cake
Yoghurt Sorbet, Tarragon
- Passion Fruit & Mango Mille-Feuille
Coconut Granola, Mango Sorbet
- A Selection of Cheese
3 Cheeses **£8.00**
6 Cheeses **£15.00**
Served with Home-made Compote, Biscuits & Grapes

Enjoy a
 Raspberry & Pistachio Macaron-£1.50
 With our
 Farrer's Loose-Leaf Tea or Coffee of your choice-£4.00

DESSERT WINES	35ml	70ml
90 Ten Year Old Tawny Port Mature dried fruits, cinnamon and spicy notes	£4.00	£7.00
91 Late Bottled Vintage Port Dark chocolate, liquorice, blackberry and cocoa	£4.00	£6.50
92 Montbazillac Jour de Fruit, 2014 Medium sweet wine, lemony and refreshing	£2.50	£4.00
93 Akashi Tai, Plum Infused Sake, N/V Luxurious plum liqueur made with the finest ingredients	£4.00	£6.50
94 Tokaji, Classic Cuvée, 2007 An affordable introduction to 'The King of Wines'	£4.00	£7.50
95 Château Septy, 2011 A delectable nose, rich fruits with honeyed notes.	£3.00	£5.00

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.