

**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
- Spam 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 IceCream
- Crab & Scallop Raviolo **£11.50**  
Crab Bisque, Aromatic Oil, Pak Choi
- Smoked Cumbrian Cheese **£8.50**  
Salt Baked Celeriac, Celeriac Remoulade, Honey, Truffle
- Pan-fried Foie Gras **£11.50**  
Black Cherry, Almond, Jerez Vinegar.
- Crispy Egg **£9.50**  
Sweet Corn, Chorizo, Watercress, Hazelnut
- Charcuterie of Cured Meats, Cumbrian Cheese **£9.50**  
Home-made Pickles
- Grilled Mackerel Fillet **£11.50**  
Heirloom Tomato & Cucumber Salad, Horseradish

**Mains**

- Risotto **£17.00**  
Summer Vegetables, Roasted Pine Nuts, Mint
- Pan Fried Fillet of Cod **£23.50**  
English Peas, Deep Fried Salt Cod, Shrimp, "Tartar Sauce"
- Roasted Duck Breast **£23.50**  
Chilli Lentils, Braised Chicory, Heritage Carrots
- Pan Fried Sea Bream **£23.50**  
Salt Cod Brandade, Fennel, Shellfish Bisque
- Cumbrian Rack of Lamb **£23.50**  
BBQ Baby Gem, Chick Peas, Preserved Lemon, Mint & Yoghurt
- Roast Chicken **£23.50**  
Cauliflower & Truffle Risotto, Cauliflower Cheese, Romanesco
- 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**

- Vanilla Crème Brûlée  
Roasted Plum, Greengage Compote, Battenberg Ice Cream
- Blackberry Parfait  
Apple Sorbet, Poached Blackberries, Gingerbread
- Chocolate Crémeux  
Passionfruit & Mango Sorbet, Salted Caramel, Popcorn
- Almond Financier  
Poached Pear, Vanilla Ice Cream
- Strawberry & Clotted Cream Panna Cotta  
Basil Sorbet, Scone, Chilled Strawberry Soup
- 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

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| DESSERT WINES   | 50ml  |
| 90 Ten Year Old Tawny Port<br>Well balanced with caramel and honeyed notes  | £5.50 |
| 91 Late Bottled Vintage Port<br>Juicy red berries and marzipan, figgy Christmas cake and a hint of bitter chocolate   | £4.50 |
| 92 Sticky Mickey, Late Harvest Sauvignon Blanc<br>Medium sweet wine, lemony and refreshing  | £6.00 |
| 93 Pedro Ximenez Sherry, Emilio Lustau<br>Almost black and intensely sweet, this Pedro Ximenez shows luscious notes of dried figs, chocolate, caramel and coffee. | £5.00 |
| 95 Monbazillac, Château Septy<br>A delectable nose, rich fruits with honeyed notes.   | £4.00 |

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.