



À LA CARTE: 2 COURSES £29 | 3 COURSES £36

OLIVES | BREAD | NUTS

Starters

Salt Baked Beetroot
Thornby Moor Dairy Blue Whinnow, Pecan

Treacle Cured Salmon
Pickled Carrot, Ginger

Homemade Pastrami
Pickled Beer Onion, Mustard, Nasturtium

Wild Mushroom & Leek Tart
Hazelnut, Sorrel, Farmhouse Cheddar

Duck Rilette
Fig, Pistachio, Toasted Brioche

Pan Roasted Scallop | £2 Supplement
Curry, Cauliflower, Raisin

Mains

Steak & Ale Pot Pie
Pickled Red Cabbage

Hawkshead Beer Battered Fish
Triple Cooked Chips, Peas, Tartare Sauce

Ryebeck Roast Chicken
Red Cabbage Slaw, Lime

Artichoke Risotto
Roast Celeriac, Granny Smith Apple

Roasted Lamb Rump
Swede Fondant, Carrot, Turnip, Leek

Pan Roasted Sea Bream
"Fish Pie" Sauce. Wilted Greens

10oz Salt Aged Sirloin | £7 Supplement
*Wild Mushroom, Tomato
Sauce Of Your Choice
Béarnaise | Peppercorn | Blue Cheese*

Desserts

Sticky Toffee Pudding
Milk Ice-Cream, Butterscotch Sauce

Apple Terrine
Crumble, Toasted Barley Ice-Cream

Chocolate Orange Choux Bun
Chantilly Cream

Thornby Moor Dairy Cheeseboard
Pear Chutney, Grapes, Biscuits

3 Cheese
Or
5 Cheese | £3 Supplement

Sides £4

Triple Cooked Chips
Seasonal Greens
Buttered New Potatoes, Chives

Mixed Leaf Salad, Vinaigrette
Braised Lentils, Balsamic
Charred Baby Gem, Caesar Dressing



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.

Please note that some of our dishes have a supplement.

Please note that a 10% discretionary service charge is added to your restaurant bill. 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.