



T H E R I B

SMOKEHOUSE AND GRILL

SUNDAY LUNCH MENU

Two Courses **£26.00** per person
Three Courses **£30.00** per person



THE RIB

SMOKEHOUSE AND GRILL

STARTERS

Leek and Potato Soup (V,G,D,E)
Roasted garlic and chive scone

Roasted Butternut Squash Risotto (V,G,D,E,SD)
Goat's cheese beignet, pinenut and sage pesto, crispy shallot rings

Grilled Mackerel Bruschetta (F,G,SD)
Chunky tomato salsa, herb oil

Mozzarella Salad (V,G,D,SD)
Confit cherry tomatoes, fresh tomato, tomato crouton, basil crisp, balsamic glaze

Pressed Chicken and Mushroom Terrine (SD,G)
Pickled cucumber and carrots, sourdough crouton, black garlic ketchup

MAIN COURSES

All served with cauliflower cheese (V,G,D), baby carrots, broccoli, fine beans and roasted celeriac (V,C)

Slow Roasted Beef Sirloin (G,D,E,Mu,SD)
Seasoned with thyme, mustard and black pepper, served with Yorkshire pudding, roast potatoes and roast gravy

Roasted Leg of Lamb (SD)
Marinated in rosemary and garlic, served with roast potatoes and fresh mint sauce

Traditional Half Roast Chicken (G,SD)
Sage and onion stuffing, roast potatoes and roast gravy

Baked Sea Trout with Thyme and Lemon (F,SD,D)
Herb crushed new potatoes, crisply kale and capers with butter sauce

Beetroot Wellington (V,G,D,E,SD)
Filled with beetroot, spinach and mushroom, served with confit cherry tomatoes and Padrón peppers, roast potatoes and vegetarian onion gravy

DESSERTS

Strawberry Panna Cotta (V,G,D,E)
Strawberry salsa, mini Welsh cakes

Star Anise Roasted Pineapple (V,N,SD)
Chilli, honey and saffron syrup, toasted coconut, coconut sorbet

Chocolate Fudge Brownie (V,S,G,D,E)
Biscoff mousse, caramel sauce

Seville Orange and Elderflower Bread and Butter Pudding (V,G,D,S,E,SD)
Chocolate ice cream

Baked Vanilla Cheesecake (V,D,E)
Marinated raspberries, raspberry sorbet

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.