



# T H E R I B

SMOKEHOUSE AND GRILL

## SUNDAY LUNCH MENU

Two Courses **£28.00** per person  
Three Courses **£32.00** 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

**Lentil, Chickpea, Mixed Seed and Pine Nut Roast** (V)  
Served with roast potatoes, roasted vegetables and plant-based 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

**Serve 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.