



THE RIB

SMOKEHOUSE AND GRILL

Sunday Lunch Menu

Two Courses **£21.50** per person
Three Courses **£24.95** per person

Starters

Cream of Leek and Potato Soup (V,D)
Spring onion and potato salsa

Classic Prawn Cocktail (Cr,G,S,E)
Granary bread, lemon net

Superfood Salad with Smoked Goat's Cheese (S,D,Se)
Quinoa, sunflower seeds, pumpkin seeds, cucumber, butternut squash, broccoli, coriander, peas, soya beans, beetroot, lentils, pomegranate, chilli, garlic dressing

Chicken and Chorizo Terrine (G,D,E)
Plum chutney, crackling salad, baked ciabatta

Main Courses

All served with a selection of seasonal vegetables (V)

Roast Beef with Yorkshire Pudding (SD,E,D,G)
Roast potatoes, root vegetables, traditional gravy

Half Roast Chicken (G,SD)
Roast potatoes, roasted root vegetables, traditional gravy

Nut Roast (V,G,SD)
Roast potatoes, roasted root vegetables, vegetarian gravy

**Pan Fried Cajun Salmon Fillet
with Avocado Fritter** (F,G,D,SD,E)
Spring onion and pea chipotle arancini, coriander, sweetcorn salsa, ranch dressing, guacamole

Desserts

American Baked Vanilla Cheesecake (V,G,D,E)
Raspberry gel, fruit compote

Sticky Toffee Pudding (V,G,S,D,E)
Drizzled in hot butterscotch sauce, with honeycomb ice cream

Chocolate Torte (V,E,D,S,G)
Chantilly cream, Cointreau and orange liqueur gel

Apple, Strawberry and White Wine Crumble (G,N,PS,D,Se,E,SD)
Honey ice cream and stem ginger syrup

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.