



DINNER



YOUR PACKAGE INCLUDES A TWO COURSE MEAL.

IF YOU'D LIKE TO ADD AN EXTRA COURSE, THERE IS A SMALL £7.50 SUPPLEMENT.

SMALL PLATES

Soup of the Day - served with toasted sourdough bread

Charred Hispi Cabbage - Coconut Yoghurt, crispy Chilli & Coriander dressing

Buffalo Cauliflower - vegan ranch and Ragdale slaw

Chicken Liver pâté – Caramelised Onion chutney, Hambleton focaccia

Bruschetta – Cherry Tomatoes, Garlic dressing Bocconcini, aged Balsamic served on toasted Sourdough

Ham Hock Croquettes – Frisee & roasted Piquillo Pepper and Tomato salsa

SALADS

Verandah Caesar

Baby gem, crispy Pancetta, grated Parmesan, crisp Anchovies, Sourdough croutons, rich Caesar dressing

Served with a choice of grilled Herb & Lemon marinated Chicken, Smoked Tofu or grilled Tuna steak (£6 supplement)

BURGERS

Served with skinny fries and dressed leaves (SU)

Ragdale Beef Burger - Bacon Jam, Applewood smoked Cheddar, house Pickles, Tomato, Lettuce, Ragdale burger sauce, brioche bun

Plant based Burger - caramelised Onion, Vegan Applewood smoked Cheddar, house Pickles, Tomato, Lettuce, Ragdale burger sauce, vegan bun

MAIN COURSES

Roasted Chicken fillet - bubble & squeak potato, charred Sweetcorn, Mushroom sauce

Teriyaki Salmon – Tenderstem Broccoli, Pak choi, Chilli & Honey glaze, sweet potato fries

Cauliflower & Chickpea curry – Cauliflower, butternut squash with Coconut rice, flatbread & crispy onions

Seafood Linguine – classic Genoa recipe of Clams, Mussels and Prawns, with Garlic, Tomato, Chilli, Lemon & herbs

Scottish Mussels - white wine & Chorizo sauce with fresh Parsley, grilled Lemon & Hambleton focaccia

Steak Frites – 6oz Sirloin steak served classically with peppercorn sauce, cowboy butter & Parmesan frites (£8 supplement)

DESSERTS

Gluten free Sticky Toffee Pudding – salted toffee sauce, clotted Cream ice cream

Affogato – Amaretti crumb, Vanilla ice cream 200 Degrees double espresso

Cheese Board – selection of British cheeses, artisan crackers, Onion chutney (£9.00 supplement)

Lemon Posset – with Raspberry meringue kisses and Vanilla poached Rhubarb, Gingernut crumb

Gelato – selection of ice creams – Polenta cookie and Chocolate shard

ALLERGEN KEY:

G – GLUTEN D – DAIRY E – EGG F – FISH MU – MUSTARD SU – SULPHITES SE – SESAME S – SOYA
N- NUTS V – VEGETARIAN VE – VEGAN T – TRACES OF NUTS L – LUPINS MO- MOLLUSCS
CR -CRUSTACEANS C – CELERY P – PEANUT

Please be aware that allergens are handled throughout our business, and we will endeavour to assist where possible. However, it is ultimately your responsibility to ensure that your food choices are suitable for personal consumption.

Please ensure you inform your server of your allergy when ordering.