



LUNCH



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

SALADS

Warm Halloumi Salad

Grilled Halloumi, roasted Butternut Squash, Kale, toasted Pumpkin Seeds, shredded Red Cabbage, Honey Mustard dressing

Verandah Caesar

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

Served with a choice of grilled Herb & Lemon marinated Chicken, Smoked Tofu or grilled Tuna steak - (£4 supplement)

SANDWICHES & BURGERS

served with skin on fries & dressed leaves

Smoked Salmon bagel & Cream Cheese – Dill & Lemon Cream Cheese, sliced Cucumber, sliced Red Onion, Capers, Goldstein Smoked Salmon

Ragdale Club Sandwich – Chicken, crisp streaky Bacon, Tomato, gem lettuce and mayonnaise served on toasted Sourdough, white or malted.

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

Plant based Burger – caramelised Onion, Vegan smoked applewood, 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 and fresh herbs

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

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 (£4 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.