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

Charred Padron Peppers –Smoked Sea Salt & Sriracha aioli

SALADS

Halloumi, grains and greens salad
Grilled Halloumi, Oregano roasted squash, super greens and grains, Spiced candied seeds, shredded red cabbage, honey mustard dressing

Verandah Caesar
Baby gem, crispy pancetta, grated parmesan, crisp anchovies, gluten free sourdough croutons & rich Caesar dressing.

Caesar salad, Served with a choice of grilled herb & lemon marinated chicken or smoked tofu. Alternatively, 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 & mayonnaise served on toasted sourdough, white or malted.

Ragdale Beef Burger - Bacon jam, Applewood smoked cheddar, house pickles, tomato, lettuce, brioche bun

Plant based Burger – Caramelised onion, vegan smoked applewood, house pickles, tomato, lettuce vegan bun

MAIN COURSES

Grilled Lemon & Herb Chicken fillet – Purple sprouting broccoli, Rosemary herb potatoes, salsa Verde

Teriyaki Salmon – Pak Choi, snap peas, 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 & fresh herbs

Pasta alla Norma – Rigatoni pasta, Roasted eggplant in a rich tomato & Ricotta sauce with fresh basil and grated parmesan

DESSERTS

Burnt Basque Cheesecake – lime and mint macerated strawberries

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

Cheese Board – Selection of British cheeses, artisan crackers, onion chutney
(£4 supplement)

Eton Mess – Mascarpone Chantilly, Raspberries, meringue and White Chocolate Crumb

Gelato – Selection of ice creams – Polenta cookie and chocolate shard
(Upgrade to our local producer Honest Scoop – 5 ingredient Ice Cream sweetened with Raw Honey - £1.50 per scoop)

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.