THE RIDINGS RESTAURANT & ROOMS

STARTERS

Roasted tomato & basil soup, served with sourdough 261 kcal G,M,SO 8.45 Pea, spinach & ricotta arancini, pesto mayonnaise, pea shoots 552 kcal G,N,P,E,M,S 8.95 Ham hock terrine, celeriac remoulade, crispy chicken skin, sourdough crostini 331 kcal G,E,C,MU 9.45
Prawn cocktail, prawns, Marie Rose sauce, pickled cucumber, crispy lettuce, sourdough crostini 286 kcal G,E,F,CR 9.95 Superfood salad, roasted beetroot & squash, quinoa tabouleh, toasted pumpkin seeds 358 kcal MU 7.95 Chicken & bacon Caesar salad, anchovies, garlic & herb croutons, Parmesan shavings, Caesar dressing 582 kcal G,E,M,F Small 9.95 | Large 14.45

MAINS

The Ridings burger, caramelised beer onions, Monterey Jack cheese, bacon, garlic mayonnaise, lettuce, tomato, maple seeded bun, fries 1135 kcal G,E,M 16.45

Chicken supreme, kale, potato terrine, mushroom white wine, chorizo sauce 1670 kcal M,S,SO 18.45 10oz rib eye, seasoned fries, grilled tomato, mushroom, Parmesan rocket salad 973 kcal E,M,SO 32.95 Add a sauce Peppercorn 83 kcal M,SO | Béarnaise 186 kcal M,E

Grilled fish of the day, please ask a member of the team for allergen & dietary requirements Market Rate

Thai green curry, Laila rice, baby corn, peppers, tenderstem broccoli 594 kcal S 16.45
Fish pie, poached Pollack, smoked haddock, and salmon topped with mashed potatoes 725 kcal F,M,SO,G 18.45

SIDES

Seasoned fries 354 kcal 3.95 (a) (a) (b)

Gremolata fries, parsley, garlic & lemon 368 kcal 4.45 (a) (a) (b)

Grilled tenderstem 192 kcal 3.95 (a) (b)

House salad, lemon vinaigrette 275 kcal SO 3.95 (a) (b)

DESSERTS

Warm chocolate brownie, chocolate sauce, caramelised banana, vanilla ice cream 785 kcal M,S 9.45 © Cheesecake of the day, please ask a member of the team for allergen & dietary requirements 9.45 © Crumble of the day, please ask a member of the team for allergen & dietary requirements 8.95 © © Lemon tart, whipped vanilla crème fraîche 543 kcal G,E,M 7.95 ©

THE RIDINGS **RESTAURANT & ROOMS**

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya