



T H E R I B

SMOKEHOUSE AND GRILL



THE RIB

SMOKEHOUSE AND GRILL

SUNDAY LUNCH MENU

Three courses **£21.95** per person

Two courses **£18.95** per person

STARTERS

Leek and Potato Soup with Truffle Oil (V,D,G)

Gorwydd Smoked Caerphilly cheese toastie

Warm Salad of Local Black Pudding, Caramelised Iberico Spicy Sausage (D,E,G)

New potatoes, smoked bacon, baby gem, Shervington Farm soft poached egg

Gin and Tonic Salmon (F,D,G,Mu)

Fever Tree tonic gel, compressed cucumber, dill mayonnaise, grilled focaccia

White Wine Poached Pear (V,D,N,SD)

Chicory, Dolcelatte, Greek yoghurt dressing, candied walnut

MAIN COURSES

Roast Beef with Yorkshire Pudding (G,E,SD,Mu)

Duck fat roast potatoes, roasted root vegetables, traditional gravy

Roast Chicken, Confit Chicken and Garlic Croquette (SD,E,G,D)

Fondant potatoes, roasted root vegetables, Calvados jus

12 Hour Slow Cooked, Eucalyptus Smoked Pork Belly, Crackling Stick (G,SD,Mu)

Jamaican ginger beer glaze, Savoy cabbage, smoked Cajun gratin potatoes, Welsh cider sauce

Caramelised Shallot Tart (V,D,G,E,N)

Brie de Meaux, pine nuts, rocket

Smoked Haddock and Spring Onion Risotto (F,E,D,SD)

Shervington Farm soft poached egg, curry oil

All main courses are served with seasonal vegetables

DESSERTS

Peach Melba (V,G,D,E)

Sticky Toffee Pudding (V,G,D,E)

Caramel ice cream, toffee sauce

Chocolate Fondant Tart (V,G,D,E)

Vanilla ice cream, chocolate sauce

Tarte Au Citron (V,G,D,E)

Cornish clotted cream, raspberry gel

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies.

(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.