



















# THE RIDINGS

## RESTAURANT & ROOMS
















### STARTERS

- Roasted tomato & basil soup**, sourdough 261 kcal G,M,SO **8.45**   
- Chicken & apricot terrine**, apricot gel, tarragon aioli & crostini, 440 kcal G,E,SO, **9.45** 
- Crab salad**, pickled cucumber, radish, apple batons, lemon balm & cucumber jelly, herb mayonnaise, crostini 348 kcal G,E,M,CR,SO **9.45** 
- Heirloom tomato bruschetta**, balsamic onion puree, dressed rocket & basil oil 385 kcal G,MU,SO **8.95**  
- Prawn cocktail**, Marie Rose sauce, pickled cucumber, crispy lettuce, sourdough crostini 286 kcal G,E,F,CR,C **9.95** 
- Superfood salad**, broccoli, butternut squash, bulgur wheat, spinach, rocket & chia seed 371 kcal MU,G,SO **7.95**  
- Chicken & bacon Caesar salad**, anchovies, garlic & herb croutons, Parmesan shavings, Caesar dressing 582 kcal G,E,M,F **9.95**











### MAINS

- Chargrilled chicken supreme**, gnocchi, arrabbiata sauce, courgette, smoked aubergine puree 751 kcal G,SO **18.95**
- Pan fried salmon**, pea puree, pea & chorizo fricasse, samphire, crispy new potatoes 809 kcal M,F,SO **18.45** 
- The Ridings burger**, caramelised beer onions, Monterey Jack cheese, bacon, garlic mayonnaise, lettuce, tomato, maple seeded bun, fries 1135 kcal G,E,M **18.00**
- Artichoke & courgette tagliatelle**, basil pesto, toasted pine nuts 799 kcal N,P,SO,S **15.95**  
- 8oz Bavette steak**, cooked medium, dressed house salad, chimichuri sauce, seasoned fries 1006 kcal SO,MU **24.95** 
- Superfood salad**, broccoli, butternut squash, bulgur wheat, spinach, rocket & chia seed 600 kcal MU,G,SO **12.50**  
- add grilled chicken 210 kcal **5.00** 
- Chicken & bacon Caesar salad**, anchovies, garlic & herb croutons, Parmesan shavings, Caesar dressing 649 kcal G,E,M,F **16.45**
- Fish of the day**, *please ask a member of the team for allergen & dietary requirements*
- Curry of the week**, *please ask a member of the team for allergen & dietary requirements* **16.95**
- add grilled chicken 210 kcal **5.00** 

### SIDES

- Tenderstem broccoli**, toasted almonds & maple butter 302 kcal N,P,M **5.50**  
- House salad**, mixed leaves, pickle cucumber, radish & shallots 148 kcal SO **3.95**    
- Padron peppers** 115 kcal SO **6.00**   
- Seasoned fries** 354 kcal G,E,M **4.00**   
- Gremolata fries** parsley, garlic & lemon 368 kcal **4.50**   

### DESSERTS

- Chocolate brownie**, honeycomb, vanilla ice cream & chocolate sauce 896 kcal S **9.45**   
- Basque cheesecake**, summer berry compote 409 kcal N,P,E,M,SO **9.45** 
- Eton mess**, summer berry compote, chantilly cream & meringue shards 750 kcal E,M,SO **8.95**  
- Lemon tart**, whipped vanilla creme fraiche 543 kcal G,E,M **7.95** 
- Ice cream & sorbets**, *please ask a member of the team for the selection* **6.95**   


# 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

All tables will be subject to a discretionary service charge of 12.5%

 **Vegan** *on request*

 **Vegetarian** *on request*

 **Non Gluten** *on request*