

Dessert



Black Forest Baked Alaska and Topsy Cherry Salsa

7
€



Banoffee Pie and Banana Parfait

7
€



Truffled Brie Crumpet

8
€

Appetizers*



Garlic Mushrooms

9
5
€



Garlic Bread

9
3
€

Antipasti



Burrata

9
8
€

Sandwiches



Open Rump Steak Sandwich on Sourdough

10
€



Ridgeway Rueben

9
€



Prawn and Crème Fraiche

8
€



Double-Decker (Welsh) Rarebit and Fig Chutney

8
€



Grilled Chicken Breast

14
€

SIDES



Chive Mash

5
€

Grill



Skate Wing with Béarnaise Butter

18
€



Bordelaise, Peppercorn, Bearnaise, Stilton Sauce

3
€

Desserts



Chocolate Choux Bun and Toffee Sauce



Blackberry Pavlova



Today's Ice Creams (3 Scoops)



Selection of 3 Kinds of Cheese



Today's Ice Cream (2 Scoops)

3
€



Chocolate Mousse and Strawberries

3
€

Kleinigkeiten



Pastrami

1
7
€

Starters



Saute Button Mushrooms

Main



Braised Lamb Faggots



Grilled Rump Salad Crispy Squash Gnocchi



Hand-Rolled Butternut Squash and Courgette Rotolo



Ridgeway Burger in a Toasted House Bun



Rump of Lamb and Ale Braised Faggot

19
€



Sticky Glazed Feather Blade Steak

18
€



Pan-Roasted Hake

18
€



Dry-Aged Sirloin for Two to Share

43
€



Cider Infused Scotch Egg

6
€



Beer Battered Pickles and Tarragon Mayonnaise

3
€



Ridgeway Rueben and Gravy

8
€



Ridgeway Fried Chicken Slider and Hot Sauce

7
€



Candied Bacon and Cheddar Chips

5
€



Roasted Turkey Crown



Salt Baked Swede and Vegetable Gravy



Slow Cooked Beef Tagliatelle

6
€

Roasts



Roasted Rump of Beef

Rose



California Creek Zinfandel Rosé 2017

19
€



Le Sautarel Rosé, Vin de France 2018

20
€



Bagordi Rosado, Rioja 2018

25
€

White



Paparuda Sauvignon Blanc, Estate Selection 2018

19
€



Wide River Chenin Blanc, Robertson 2019

20
€



Amori Pinot Grigio, Terre Siciliane IGP 2018

21
€



Tanners Chardonnay, Pays d'Oc 2017

22
€



Bagordi Blanco, Rioja 2018

26
€



Waverider Sauvignon Blanc, Marlborough 2018

27
€



Picpoul de Pinet, Domaine des Lauriers 2018

27
€



Alto Los Romeros Roussanne/Marsanne, Gran Reserva, Colchagua 2015

30
€



Bogle Vineyards Chenin Blanc, Clarksburg, California 2017

45
€

Red



Pacamaya Merlot, Valle Central 2018

19
€



Wide River Shiraz, Robertson 2018

21
€



Martinfort Malbec, Sélection Belles Vignes, Pays d'Oc 2018

22
€



Amanti del Vino Primitivo, Salento IGT 2018

22
€



Bagordi Tinto Cosecho, Rioja 2017

23
€



Gouguenheim Cabernet Sauvignon, Valle Escondido, Mendoza 2017

30
€



Altano Tinto Organic Naturalmente, Douro, Symington 2017

34
€



Séguret, Côtes du Rhône-Villages, Domaine de l'Amandine 2016

36
€



Cape Elevation Vineyards 'Trig Beacon ' Pinot Noir, Elgin 2017

45
€

Start



Roasted White Onion Velouté



Pumpkin and Green Chilli Soup



Salt Baked Baby Beets and Burrata



Scallops (2) and Ridgeway Fried Chicken

13
€



Pan-Roasted Pigeon

10
€



Confit of Duck Hash

8
€



BBQ Prawns in Brown Butter Béarnaise and Preserved Lemon

9
€



Cured Pollock

8
€



Vegetable Sticks and Dips

3
€

Brunch Menu



Cheddar Omelette

6
€

Dessert Wine



Muscat de St-Jean-De-Minervois

Champagne/Sparkling



Amori Prosecco, Spumante

23
€



Fabio Ceschin Rosé Vino Frizzante, Veneto

23
€



Tanners Extra Réserve, Brut Champagne

57
€



Veuve Clicquot 'Yellow Label ', Brut Champagne

86
€

Starters & Shareables



Cider Braised Pork Belly

17
€

Pork Entree



Stuffed Loin of Pork

Single Serve



Il Colle Prosecco, Spumante Extra Dry

Nibble



Beer Battered Salt Pickles

3
€

Uncategorized



House Focaccia

5
€



Mixed Olives

8
3
€



Chicken Liver Parfait



Honey Glazed Ham



Beer Battered Cod and Triple Cooked Chips



Crab Linguine



Pearl Barley Risotto



Black Forest Gateaux



Welsh Cheddar



Two Scoops of Ice Cream



Triple Cooked Chips

9
5
€



Rainbow Chard

5
€



Honey Glazed Carrots

5
€



Beer Battered Pickles

3
€



Selection of House Breads

3
€



House Pastrami

5
€



Corn Fed Chicken

16
€



Tandoori Monkfish

17
€



Roasted Cauliflower

14
€



Chalk Stream Trout

17
€



8oz Rump

17
€



10oz Ribeye

23
€



8oz Fillet

27
€



Cajun Chicken Breast

14
€



Tonka Bean Panna Cotta

7
€



Hot Chocolate Fondant

9
€



Treacle Tart

6
€



Selection of Ice Creams

6
€



Cheeseboard

10
€



Whitebait

5
€



Roasted Cauliflower Steak



Beer Battered Cod



Apple and Blackberry Crumble



Milk chocolate mousse



Pea Soup

3
€



Roasted Chicken

6
€



Mini Fish

6
€



Macaroni Cheese

6
6
€



Apple and Berry Crumble

3
€