

# RG

## BITES

|                                        |                         |
|----------------------------------------|-------------------------|
| RAW HERITAGE VEGETABLES <b>V</b> £6.00 | FOCACCIA <b>V</b> £5.50 |
| House dip                              | Balsamic oil or butter  |

## STARTERS

|                                                                                 |                                                                                            |
|---------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|
| PAN-FRIED SCALLOPS £15.00<br>Black pudding, apple and watercress                | MOULES MARINIÈRE £10.00<br>Mussels cooked in white wine and cream, seasoned with parsley   |
| TWICE BAKED CHEESE SOUFFLÉ <b>V</b> £9.95<br>Cream sauce, mature cheddar cheese | BURRATA WITH BROAD BEAN PESTO <b>V</b> £12.00<br>Basil, preserved lemon and confit almonds |
| POTATO & TRUFFLE SOUP <b>V</b> £8.50<br>Wild garlic pesto, crispy potato        | CUMBRIAN WILD BOAR SCOTCH EGG £12.00<br>Apple, date and tamarind ketchup                   |

## MAINS

|                                                                                            |                                                                                          |
|--------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|
| BEETROOT & GOAT'S CHEESE TORTELLONI <b>V</b> £19.00<br>Walnut pangrattato, red vein sorrel | HERB CRUSTED COD £25.00<br>Chorizo, tomatoes, chickpeas, white beans                     |
| ROAST SALMON £25.00<br>Jersey royals, purple sprouting broccoli, sauce vierge              | MOULES MARINIÈRE £20.00<br>Mussels cooked in white wine and cream, seasoned with parsley |

## ROASTS

ALL SERVED WITH ROASTED ROOT VEGETABLES, POTATOES,  
SEASONAL GREENS, CAULIFLOWER CHEESE AND GRAVY

|                                                             |                                                                                   |
|-------------------------------------------------------------|-----------------------------------------------------------------------------------|
| BEEF SIRLOIN £21.00<br>Yorkshire pudding, horseradish sauce | SLOW-COOKED LAMB SHOULDER £19.00<br>Mint sauce, red wine jus                      |
| CHICKEN £18.00<br>Sage and onion stuffing, bread sauce      | ROOT VEGETABLE WELLINGTON <b>VG</b> £18.00<br>Butternut squash purée, onion gravy |

## SIDES

|                                             |                                                                 |
|---------------------------------------------|-----------------------------------------------------------------|
| BUTTERED KALE <b>V</b> £6.00                | TRUFFLED THIN CUT CHIPS <b>V</b> £6.00                          |
| GLAZED CARROTS <b>V</b> £6.00<br>Star anise | CAULIFLOWER CHEESE £6.00<br>Cream sauce, aged cheddar, Parmesan |
| ROAST POTATOES <b>V</b> £6.00<br>Thyme salt | PURPLE SPROUTING BROCCOLI <b>V</b> £6.00<br>Toasted almonds     |
| EXTRA YORKSHIRE PUDDING <b>V</b> £1.50      | PIGS IN BLANKETS £4.00                                          |

**V** vegetarian • **VG** vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business

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