

# SUNDAY MENU

Monday - Friday 12pm - 9pm  
 Saturday 1pm - 9pm  
 Sunday\* Sunday Menu,  
 12.30pm - 8pm

## STARTERS / LIGHT BITES

	SMALL	LARGE
<b>HOMEMADE SOUP OF THE DAY</b> (GFO, V, VEO) bread roll, butter	5	
<b>RYANS FAMOUS CHICKEN WINGS</b> (GF) celery, blue cheese dip, secret spicy sauce or bbq sauce, or sriracha & honey sauce	6	11.5
<b>LOADED POTATO WEDGES</b> (GF, VO, VEO) bacon & cheddar or spring onion & cheddar, garlic mayo	5.5	11
<b>CHICKEN CAESAR SALAD</b> (GFO, VO, VEO) lettuce, croutons, chicken, bacon, Caesar dressing, parmesan	6	11.5
<b>CHEESY GARLIC BREAD</b> (V) drizzled with hot honey	5.5	11
<b>PRAWN COCKTAIL</b> (GF) prawns, baby gem lettuce, Marie Rose sauce	5.5	11
<b>TEMPURA TENDERSTEM BROCCOLI</b> (VE) sriracha sauce, sesame seeds	5.5	11
	1/2 RACK	FULL RACK
<b>SLOW COOKED RIBS</b> (GF) bbq sauce or sriracha & honey sauce, spring onion sesame seeds <i>(£1 small / £2 large supplement on 2 course offer)</i>	6	11.5



## ROASTS

<b>PORK BELLY</b> (GF) mash, roast potatoes, vegetables, gravy	12
<b>ROAST BEEF WITH YORKSHIRE PUDDING</b> (GFO) mash, roast potatoes, vegetables, gravy <i>(£2 supplement on 2 course offer)</i>	14
<b>PAN FRIED CHICKEN ROAST</b> (GF) mash, roast potatoes, vegetables, gravy	12
<b>ROAST LAMB</b> (GF) mash, roast potatoes, vegetables, gravy <i>(£2 supplement on 2 course offer)</i>	14

## MAINS

<b>SAUSAGES</b> mash, rich gravy, crispy onions	12
<b>RYANS CHICKEN CURRY</b> (GFO, VO, VEO) rice, naan <i>(add prawns £3) (add fries £2)</i>	11
<b>CHICKEN GOUJONS</b> slaw, salad, chips, choice of dip (BBQ, sweet chilli, garlic mayo, southwest)	12
<b>BEER BATTERED FISH</b> (GFO) mushy peas, tartar sauce, chips	13
<b>PAN FRIED HAKE</b> (GF) mash, tenderstem broccoli, tomato sauce <i>(£2 supplement on 2 course offer)</i>	14
<b>VEGAN MEATBALL RIGATONI</b> (VE) spinach, tomato sauce	12



## STEAKS

<b>8oz SIRLOIN</b> (GFO) slow roast tomato, crispy onions or Portobello mushroom, pepper sauce or garlic butter, chips <i>(£10 supplement on 2 course offer) (Add prawns for £3)</i>	21
<b>10oz RIBEYE STEAK</b> (GFO) slow roast tomato, crispy onions or Portobello mushroom, pepper sauce or garlic butter, chips <i>(£12 supplement on 2 course offer) (Add prawns for £3)</i>	24
<b>OPEN STEAK SANDWICH</b> 6oz sirloin steak on sourdough, sauteed onions, rocket, pepper sauce, chips <i>(£6 supplement on 2 course offer)</i>	16

## SIDES

Chips, mash, fries, seasonal veg, house salad, wedges 3.50

**SPECIAL SIDES**  
+£0.50

Salt & chilli fries / Cajun fries /  
Garlic and parmesan fries /  
Chilli & creme fraiche wedges

## DIPS & SAUCES

**DIPS** garlic mayo, blue cheese mayo,  
sweet chilli dip, sriracha & honey,  
BBQ sauce, southwest sauce, hot honey 0.50

**SAUCES** (GF) pepper sauce, curry sauce,  
rich gravy, spicy wing sauce 1.50

## BURGERS

<b>RYANS 6oz BEEF BURGER</b> (GFO) brioche bap, lettuce, tomato, chips	12
<b>CLASSIC SOUTHERN FRIED CHICKEN BURGER</b> floury bap, lettuce, tomato, chips	12
<b>EXTRA TOPPINGS:</b> bacon, cheese, crispy onions, pickles, jalapenos, slaw 0.5	
<b>CHOICE OF SAUCE:</b> BBQ, garlic mayo, southwest sauce, blue cheese mayo	
<b>VEGAN BURGER</b> (VE) floury bap, vegan cheddar, vegan bacon, lettuce, tomato, pickles & garlic mayo	11



## DESSERTS

<b>BANOFFEE PIE</b> sweet pastry, sliced banana, toffee, vanilla ice cream, chocolate sauce	5.5
<b>CHOCOLATE ORANGE BROWNIE</b> chocolate sauce, vanilla ice cream	5.5
<b>LEMON MOUSSE TART</b> fresh cream, fruit compote	5.5
<b>RYAN'S CHEESECAKE</b> (ask your server for today's flavour) fresh cream	5.5
<b>STICKY TOFFEE PUDDING</b> ice cream, toffee sauce	5.5
<b>VEGAN DESSERT</b> (ask your server for today's dessert)	5.5



**2 COURSES £14** pp  
 Ts & Cs apply



SCAN THE QR CODE TO VIEW OUR FULL DRINKS LIST

10% discretionary service charge added to parties of 6 or more. Please note we are unable to split bills for parties of 6 or more

Please inform your server of any allergies

**Ryan's**  
bar & restaurant

# WINE LIST

## RED WINE

	175ML	250ML	BOTTLE
<b>PORTADA WINEMAKER'S SELECTION</b> (Portugal) This deep, ruby red, medium-bodied wine has berry fruit flavours and a beautiful balance, very smooth and tasty with notes of matured red fruits, compote of fruits and honey	6.5	8.5	23
<b>ANUBIS MALBEC</b> (Argentina) Full of fresh red and jammy black fruits like plum and blackberry with a hint of sweet spice and will keep you coming back for more.	7.75	9.75	26
<b>STEP BY STEP SHIRAZ</b> (Australia) Just what you want from an Aussie Shiraz - rich plum and black cherry flavours with an intriguing spicy pepper and chocolate finish.	6.75	8.75	23.5
<b>SANTA ALICIA RESERVE CARMENERE</b> (Chile) A fun alternative to merlot, this wine packs blackcurrant, black cherry and chocolate flavours with just a touch of toasted oak. A wine that just keeps giving.	6.75	8.75	23.5
<b>ARNEGUI RIOJA JOVEN</b> (Spain) A youthful Rioja that is so approachable and generous with flavours of sweet cherries, blackberries with additional hints of violet and liquorice.			26

## WHITE WINE

	175ML	250ML	BOTTLE
<b>PORTADA VINHO VERDE</b> (Portugal) Bright, fruity taste and aroma to citrus and green apples. Young, really refreshing and tasty, great for everyday drinking.	6.5	8.5	23
<b>FAIRHALL CLIFFS SAUVIGNON BLANC</b> (New Zealand) Tonnes of passionfruit and citrus, a zesty wee number! All the refreshing flavours you expect from a NZ SB.	7.50	9.25	25
<b>FANTINI PINOT GRIGIO</b> (Italy) Dry and fruity, bursts of apple and pear but with a bit more body and texture than your usual pinot grigio. This one goes down easy!	7.25	9	24
<b>SANTA ALICIA RESERVA CHARDONNAY</b> (Chile) A great example of how good Chilean Chardonnay can be. You'll find ripe tropical flavours like pineapple and melon AND a touch of creamy richness from SOME gentle oak ageing, a great all-rounder.	6.75	8.75	23.5
<b>BEAUVIGNAC PICPOUL DE PINET</b> (France) Picpoul has become a popular, trendy alternative to Chablis, beautifully focused flavours of green apple, fresh citrus with a smoky, mineral note on the finish.			26

## SPARKLING WINE

	125ML	BOTTLE
<b>NUA PROSECCO</b> (Italy) It's refreshing, elegant and full of bubbles! A fruity bouquet, a mellow & creamy mouth feel, delicate bubbles, white peach and brioche flavours with a distinctly crisp finish.	6.5	30
<b>DUVAL LEROY BRUT NV CHAMPAGNE</b> (France) This refreshing Champagne offers the perfect balance between finesse and power, drawing out biscuity flavours layered with dark chocolate, cinnamon and roasted yellow fig. Beautifully balanced with a deliciously long finish.		55

## ROSÉ WINE

	175ML	250ML	BOTTLE
<b>FEATHER FALLS WHITE ZINFANDEL</b> (California) A fun and juicy wine which packs a load of sweet red berry, peach and watermelon flavours. What's not to like?	6.5	8.5	23
<b>ELICIO ROSE</b> (France) This wee beauty is for those who like the drier style of rose, still offering all the red fruits, but with a fresh, crisp finish.	7.25	9	24

# KID'S MENU

1 COURSE £4.50 / 2 COURSES £6.50

## STARTERS

HOMEMADE SOUP OF THE DAY  
bread, butter

CHEESEY GARLIC BREAD  
ciabatta bread, cheddar cheese

## MAINS

Pick one:

Choice of:

Add:

BEEF BURGER

FRIES

BEANS

CHICKEN NUGGETS

MASH

GRAVY

PORK SAUSAGES

HOUSE SALAD

FISH FINGERS



CHEESE AND TOMATO CIABATTA PIZZA (V)  
fries or house salad

BACON AND TOMATO PENNE PASTA

## DESSERTS

HOMEMADE CHOCOLATE BROWNIE  
vanilla ice cream 2.5

STRAWBERRY AND VANILLA ICE CREAM 2

ICE CREAM CONE 2

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