

STEAK NIGHT

Friday | 17:30 - 21:00

NIBBLES

Bread selection, choice of flavoured butters, olive oil & balsamic vinegar 793 kcal G,M,N,SE,SO **V** 4.50

Marinated olives, crumbled feta 217 kcal M **V,GF** 5.95

Padron peppers, deep fried & sprinkled with sea salt 115 kcal SO **GF,V,VE** 6.00

Baba ghanoush, smoked aubergine dip served with pitta 229 kcal G,N,P,SE,SO **GF,V,VE** 5.45

STARTERS

Chicken & apricot terrine, apricot gel, tarragon aioli & crostini 440 kcal G,E,SO **GF** 9.45

Smoked mackerel, torched, kohlrabi remoulade & apple gel 390 kcal F,M,MU **GF** 10.95

Porcini & truffle arancini, tarragon emulsion & pickled shimeji mushrooms 418 kcal G,E,M,SO **V** 8.95

Superfood salad, broccoli, butternut squash, bulgur wheat, spinach, rocket & chia seeds 371 kcal MU,G,SO **V,VE** 8.45

Prawn cocktail, Marie Rose sauce, pickled cucumber, gem lettuce, sourdough crostini 286 kcal G,E,F,CR,C **GF** 10.45

Soup of the day *please ask a member of the team for allergen & dietary requirements* 8.45

STEAKS

8oz Bavette steak, cooked medium, 823 kcal SO,MU **GF** 22.95

28 day aged 8oz Ribeye 960 kcal SO,MU **GF** 28.95

28 day aged 8oz Sirloin 811 kcal SO,MU **GF** 24.95

Cote de Boeuf for 2 800g 1664 kcal SO,MU **GF** 80

Grilled Cauliflower steak 1664 kcal SO,MU **GF,V,VE** 16.95

all our steaks are served with cherry tomatoes on the vine, slow-cooked flat mushroom, dressed gem & fries

EXTRAS

Peppercorn sauce 86 kcal M **GF** 2.95 | **Bearnaise sauce** 158 kcal E,M **GF,V** 2.95 | **Chimichurri sauce** 205 kcal SO 2.5
Café de Paris butter 153 kcal G,M,F,MU,SO 1 | **Chilli butter** 150 kcal M **GF,V** 1 | **Lemon & herb butter** 150 kcal M **GF,V** 1
Sun-dried tomato butter 155 kcal M **GF,V** 1 | **Prawns** 102 kcal CR,SO **GF** 2.95 | **Stilton** 329 kcal M **GF,V** 3.95

MAINS

Chicken supreme, chargrilled skin-on chicken, potato gnocchi, courgette, smoked aubergine puree, arrabbiata sauce & smoked coal oil 751 kcal G,SO 18.95

Pan fried salmon, pea puree, pea & chorizo fricasse, samphire, roasted new potatoes 809 kcal M,F,SO **GF** 21.45

The Ridings burger, caramelised beer onions, Monterey Jack cheese, bacon, garlic mayonnaise, lettuce, tomato, maple seeded bun, fries 1135 kcal G,E,M 18.95

Curry of the week *please ask your server for allergen & dietary requirements* 16.95

Add grilled chicken 210 kcal **GF** 5

SIDES

Tenderstem broccoli, toasted almonds & maple butter 302 kcal N,P,M **GF,V** 5.5

House salad, mixed leaves, pickled cucumber, radish & shallots 148 kcal SO,MU **GF,V,VE** 3.95

Gremolata fries, parsley, garlic & lemon 368 kcal **GF,V,VE** 4.5

Seasoned fries 329 kcal **GF,V,VE** 4

Sweet potato fries 329 kcal **GF,V,VE** 4.5

Mac n Cheese, crispy breadcrumb topping 539 kcal G,M **V** 4.95

Beer battered onion rings 139 kcal G **V,VE** 4.45

THE RIDINGS

PART OF THEOBALDS ESTATE

STEAK NIGHT

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

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