




THE RIDINGS




PART OF THEOBALDS ESTATE




SUNDAY MENU

NIBBLES

Bread selection, café de Paris butter, olive oil & balsamic vinegar 793 kcal G,M,N,SE,SO 4.50 


Marinated olives, mixed with crumbled feta 217 kcal M 5.95  

Padron peppers, deep fried and sprinkled with sea salt 115 kcal SO GF 6.00   


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

STARTERS

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


Smoked mackerel, served with kohlrabi remoulade & apple gel 390 kcal F,M,MU 10.95 

Porcini & truffle arancini, served with tarragon emulsion & pickled

shimeji mushrooms 418 kcal G,E,M,SO 8.95 

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

Prawn cocktail, Marie Rose sauce, pickled cucumber, gem lettuce,


sourdough crostini 286 kcal G,E,F,CR,C 10.45 

MAINS


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

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

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




Add grilled chicken 210 kcal 5 



Slow roast beef, grilled hispi cabbage, roast potatoes, seasonal vegetables, Yorkshire pudding, jus & horseradish cream 1107 kcal G,M,E,SO,MU 24.95




Vegetarian & other roast options - *See Blackboard - please ask a member of the team for allergen & dietary requirements* 

SIDES

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




House salad, mixed leaves, pickled cucumber, radish & shallots 148 kcal SO,MU 3.95   

Gremolata fries, parsley, garlic & lemon 368 kcal 4.5   

Seasoned fries 354 kcal 4   

DESSERTS

Crumble of the day, *please ask a member of the team for allergen & dietary requirements* 9.45

Chocolate brownie, honeycomb, vanilla ice cream & chocolate sauce 896 kcal S 9.45   




Basque cheesecake, Winter berry compote 409 kcal N,P,E,M,SO 9.95 

Salted caramel chocolate tart, whipped vanilla creme fraiche,

hazelnut praline 778 kcal G,M,E,N,P,S 9.45 

British cheese selection, Binham Blue, Baron Bigod, Black Bomber, celery, grapes,

chutney, crackers 840 kcal G,M,C,SO 11.95 

Ice cream & sorbets *please ask a member of the team for selection* 6.95   

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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

 Vegan *on request*

 Vegetarian *on request*

 Non Gluten *on request*