

WHILE YOU WAIT

Warm ciabatta (v)	4.50
Extra virgin olive oil, aged balsamic, Cornish sea salt, cracked black pepper	
Chargrilled garlic ciabatta (v)	4.50
Marinated jumbo green olives (gf) (v)	4.50
Honey spiced nuts (gf) (v)	4.50

TO START

Cornish potted mackerel (gfo)	9.00
Chargrilled crostini	
The Ranch classic prawn cocktail (gf)	9.50
Cocktail prawns, crisp salad leaves, pickles, Marie Rose sauce	
Caesar salad	8.50
Maple bacon, Caesar dressing, beef dripping soaked croutons	

★★★★ DESSERTS ★★★★★

Double chocolate chip brownie (gf) (v)	7.50
Chocolate crumb, orange syrup, candied orange, vanilla ice cream	
Sticky toffee pudding (v)	8.00
Salted caramel ice cream, caramel sauce	
Hot chocolate fudge sundae bowl (gf) (v)	8.50
Vanilla & chocolate ice cream, whipped cream, chocolate crumble, toasted marshmallows	
Berry sundae bowl (gf) (v)	8.50
Berry sorbet, strawberry ice cream, raspberry jelly, raspberry coulis, whipped cream, toasted marshmallows	
Apple & pear crumble (v)	7.50
Vanilla ice cream	
Cheesecake (v)	7.50
- Please ask for today's option	
Roskilly's Cornish Ice cream or sorbet (gf) (v)	6.50



**Sunday lunch served from midday until we run out! Booking advised to avoid disappointment.
Please note, the roast menu is not available during Christmas week or the summer school holidays.**

(gf) = Gluten free (gfo) = Gluten free option available (v) = Vegetarian
A concise list of common allergens contained in our food is available on request.
Please note it is possible that all of our dishes may contain traces of any common allergen.

GRILL

All served with skin-on fries

Slow braised pork ribs (full rack) (gfo) 17.50

BBQ sauce

The Ranch chargrilled prime steak burger 15.00

Brioche bun, lettuce, tomato, red onion, pickle, cheddar cheese, BBQ sauce

Crispy southern fried chicken burger 15.00

Brioche bun, lettuce, tomato, red onion, pickle, cheddar cheese, BBQ sauce

The Beef Rooster burger 18.00

Brioche bun, prime steak burger, crispy southern fried chicken breast, lettuce, tomato, red onion, pickle, cheddar cheese, BBQ sauce

Top your burger -

Pulled pork (gf) 3.50 | Jalepeños (gf)(v) 1.50

★ ★ ★ **ROAST** ★ ★ ★

Aubrey Allen 28 day dry-aged rump of beef 17.00

Homemade horseradish sauce

Locally sourced 12hr slow roasted pork belly 16.00

Homemade apple sauce, sage, onion & thyme pork stuffing, crackling

Homemade lentil loaf (v) 15.00

All served with homemade Yorkshire pudding, beef dripping roast potatoes, salt baked celeriac & swede mash, honey glazed carrots & parsnips, broccoli & cauliflower cheese, winter greens



KIDS

Kids roast 9.00

4oz dry-aged rump steak 10.50

Skin-on fries

Prime steak burger 7.00

BBQ sauce, skin-on fries

Crispy chicken goujons 7.00

BBQ sauce, skin-on fries



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