

WHILE YOU WAIT

Warm ciabatta (v) Extra virgin olive oil, balsamic reduction, Cornish sea salt, cracked black pepper	4.75
Chargrilled garlic ciabatta (v)	4.75
Marinated jumbo green olives (gf) (v) Lemon, garlic, chilli	4.75

TO START

Chicken satay (gf) Satay sauce, green bean & pickled onion salad	9.50
Crispy fried chicken wings Choose - BBQ Sweet chilli Blue cheese	8.50
Slow braised pork ribs (half rack) (gfo) BBQ sauce, crispy onions	11.50
Whitebait Tartare sauce	8.50
Cornish smoked mackerel pâté (gfo) Chargrilled crostini, garden salad	9.50
The Ranch classic prawn cocktail (gf) Cocktail prawns, crisp salad leaves, pickles, Marie Rose sauce	10.00
Baked brie fondue (v) Rosemary croutons, apple & cider chutney	8.50
Poached pear & blue cheese salad (v) Mixed leaves, cherry tomatoes, shallots, blue cheese dressing, rosemary croutons	8.50
Cauliflower wings (gf)(ve) Choose - BBQ Sweet chilli Blue cheese (not vegan)	8.00

Kids

All served with skin-on fries

4oz dry-aged rump steak (gfo) 11.75

Prime steak burger 8.00
Cheese, lettuce

Crispy chicken goujons 8.00

Cauliflower wings (ve) 8.00

★★★★ DESSERTS ★★★★★

Chocolate brownie (gf)(v)(veo) 8.00
Raspberry sorbet, crushed raspberries, chocolate crumb, chocolate sauce

Sticky toffee pudding (v) 8.50
Salted caramel ice cream, caramel sauce

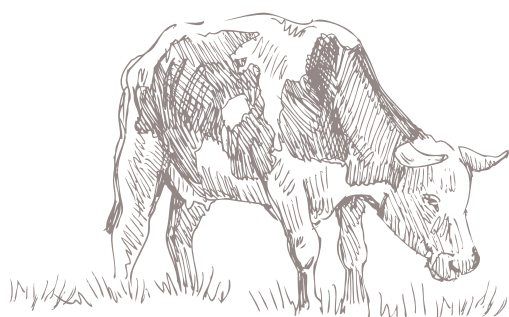
Hot chocolate sundae bowl (gf)(v) 8.50
Chocolate brownie pieces, vanilla & chocolate ice cream, whipped cream, chocolate crumble, toasted marshmallows, hot chocolate sauce

Berry sundae bowl (gf)(v) 8.50
Berry sorbet, strawberry ice cream, raspberry jelly, raspberry coulis, whipped cream, toasted marshmallows

Caramelised poached pear (v)(veo) 8.00
Vanilla ice cream, granola, pear syrup

Affogato (v)(gfo)(veo) 6.00
Espresso, vanilla ice cream, chocolate crumb
- Add Amaretto | Cointreau | Baileys? 3.50

Roskilly's Cornish Ice cream (gf)(v) or sorbet (gf)(ve) 6.50



(gf) = Gluten free (gfo) = Gluten free option available (v) = Vegetarian (ve) = Vegan (veo) = Vegan option available

A concise list of common allergens contained in our food is available on request. If you have a food allergy or intolerance please speak to a member of staff. Please note it is possible that all of our dishes may contain traces of any common allergen. Our cooking oil is made from GM soya.

GRILL

All served with skin-on fries

Crispy fried chicken wings 16.00
Choose - BBQ | Sweet chilli | Blue cheese

Half rack of slow braised pork ribs (gfo) 15.00
BBQ sauce, crispy onions
Make it a full rack? 7.00

Ribs & wings mix 19.00
Half rack of ribs, small portion of chicken wings, BBQ sauce

Marinated & chargrilled butterfly breast of chicken (gfo) 17.00
Fresh mozzarella, tomato pesto, roasted tomato, crispy onions

The Ranch chargrilled prime steak burger 16.00
Brioche bun, lettuce, tomato, red onion, pickle, cheddar cheese, BBQ sauce

Crispy southern fried chicken burger 16.00
Brioche bun, lettuce, tomato, red onion, pickle, cheddar cheese, BBQ sauce

The Beef Rooster burger 19.50
Brioche bun, prime steak burger, crispy southern fried chicken breast, lettuce, tomato, red onion, pickle, cheddar cheese, BBQ sauce

Top your burger -

Jalepeños (gf)(v) 1.75 | **Maple bacon (gf)** 2.50 | **Blue cheese instead (gf)(v)** 2.00

VEGETARIAN

Cauliflower wings & fries (gf)(ve) 15.00
Choose - BBQ | Sweet chilli | Blue cheese (not vegan)

Falafel & halloumi fritter burger (v) 15.00
Brioche bun, lettuce, tomato, red onion, pickle, coleslaw, sweet chilli sauce, skin-on fries.
- Or served as a salad

DRY-AGED STEAK

All steaks are chargrilled & served with a slow roasted tomato, crispy onions & skin-on fries

455g|16oz T-bone (gfo) 42.00

- Sirloin & fillet on the bone for fuller flavour
- We recommend medium-rare to retain maximum tenderness

200g|7oz fillet (gfo) 29.50

- The most tender - little to no fat
- We recommend blue to rare to retain succulence

285g|10oz sirloin (on the bone) (gfo) 29.00

- Grilled on the bone for fuller flavour
- We recommend medium-rare to retain maximum tenderness

255g|9oz rib eye (tail on) (gfo) 28.50

- Very tender - good fat content for a rich flavour
- We recommend medium to ensure the fat is well rendered

225g|8oz rump (gfo) 23.50

- From the rear - great flavour - a little more bite
- We recommend no more than medium-rare for full succulence

★ **Surf & turf (gf)** 4.50
- Top your steak with garlic crevettes



SIDES

Coleslaw (gf)(v) 4.00 **Mac & cheese (v)** 5.00
Onion rings (v) 4.00 **Mixed salad (gf)(v)** 4.50
Mushrooms (gf)(v)(veo) 4.00 **Buttered greens (gf)(v)** 4.00

HOMEMADE SAUCES 3.00

Blue cheese & port **Warm BBQ (gf)**
Cracked black pepper **Garlic & parsley butter (gf)(v)**

OTHER CUTS & SPECIALS

Please see 'The Butchers Block' for today's options

- Our butcher can provide any cut of meat. If there is a certain cut you require for your party or if you would like a bigger size of one of our menu steaks, please let us know with 3 days notice & we will be happy to order it for you.

Something to share for that special occasion?...

- Chateaubriand (designed with two in mind, one of the real classics)

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