

WHILE YOU WAIT

Warm ciabatta (v)	6.00
Extra virgin olive oil, balsamic reduction, Cornish sea salt, cracked black pepper	
Chargrilled garlic ciabatta (v)	6.00
Nocellara olives (gf)(ve)	6.00
Lemon, garlic & chilli	

TO START

Chicken satay (gf)	11.00
Satay sauce, green bean & pickled onion salad	
Crevettes (shell-on king prawns) (gfo)	11.00
Hot with garlic butter, or cold with sweet chilli sauce. Served with ciabatta	
The Ranch classic prawn cocktail (gf)	11.50
Cocktail prawns, crisp salad leaves, pickles, Marie Rose sauce	
Whitebait	10.00
Tartare sauce	
Baked cheese fondue (v)	10.00
Brie, mozzarella, rosemary croutons, apple & cider chutney	

★★★★ DESSERTS ★★★★★

Chocolate & almond brownie (gf)(v)(veo)	9.00
Raspberry sorbet, crushed raspberries, chocolate crumb, chocolate sauce	
Sticky toffee pudding (v)	9.50
Salted caramel ice cream, hot toffee sauce	
New York cheesecake (v)	9.50
Vanilla ice cream, crushed raspberries, raspberry coulis	
Hot chocolate sundae bowl (gf)(vo)	9.50
Chocolate & almond brownie pieces, vanilla & chocolate ice cream, whipped cream, chocolate crumble, toasted marshmallows, hot chocolate sauce	
Sticky toffee sundae bowl (vo)	9.50
Sticky toffee pudding pieces, vanilla & salted caramel ice cream, whipped cream, toasted marshmallows, hot toffee sauce	
Berry sundae bowl (gf)(vo)	9.50
Berry sorbet, strawberry ice cream, raspberry jelly, raspberry coulis, whipped cream, toasted marshmallows	
Affogato (gf)(v)(veo)	6.50
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



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 (vo) = Vegetarian option available (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

Half rack of slow braised pork ribs (gfo) 20.00

BBQ sauce, crispy onions

Make it a full rack? 10.00

The Ranch chargrilled prime steak burger 19.00

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

Crispy southern fried chicken burger 19.00

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

The Beef Rooster burger 23.50

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

Moving Mountains plant-based burger (v)(veo) 17.50

Brioche bun, Monterey Jack cheese, lettuce, tomato, red onion, pickle, coleslaw, skin-on fries

Top your burger -

Jalepeños (gf)(v) 1.75 | **Maple bacon (gf)** 2.50 |

Blue cheese instead (gf)(v) 2.00

★ ★ ★ **ROAST** ★ ★ ★

Aubrey Allen 28 day dry-aged

rump of beef (gfo) 19.50

Horseradish cream sauce

Locally sourced 12hr slow roasted

pork belly (gfo) 19.50

Sage, onion & thyme pork stuffing, crackling, apple sauce

Mushroom, & herb polenta loaf (gfo)(v) 16.50

All served with homemade Yorkshire pudding, beef dripping roast potatoes, celeriac & swede mash, maple glazed carrots & parsnips, broccoli & cauliflower cheese, buttered greens



KIDS

Kids roast 11.50

4oz dry-aged flat iron steak (gfo) 13.50

Skin-on fries

Prime steak burger 8.50

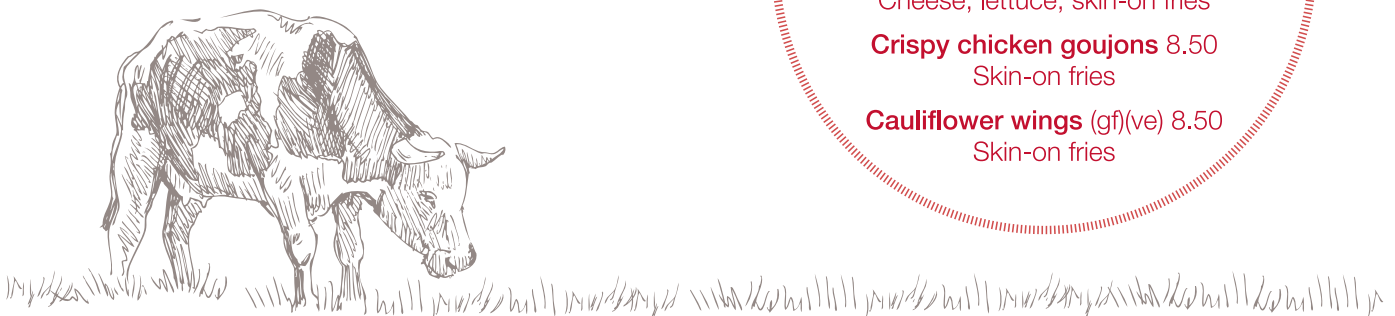
Cheese, lettuce, skin-on fries

Crispy chicken goujons 8.50

Skin-on fries

Cauliflower wings (gf)(ve) 8.50

Skin-on fries



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