

WHILE YOU WAIT

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

TO START

Chicken satay (gf) Satay sauce, green bean & pickled onion salad	11.00
Crispy fried chicken wings BBQ Hot chilli Sweet chilli Blue cheese	10.00
Slow braised pork ribs (half rack) (gfo) BBQ sauce, crispy onions	15.00
Whitebait Tartare sauce	10.00
Crevettes (shell-on king prawns) (gfo) Hot with garlic butter, or cold with sweet chilli sauce. Served with ciabatta	11.00
The Ranch classic prawn cocktail (gf) Cocktail prawns, crisp salad leaves, pickles, Marie Rose sauce	11.50
Baked cheese fondue (v) Brie, mozzarella, rosemary croutons, apple & cider chutney	10.00
Cauliflower wings (gf)(ve) BBQ Hot chilli Sweet chilli Blue cheese (not vegan)	9.00

Kids

All served with skin-on fries

4oz dry-aged flat iron steak (gfo)	13.50
Prime steak burger (gfo) Cheese, lettuce	8.50
Crispy chicken goujons	8.50
Cauliflower wings (gf)(ve)	8.50
Mac & cheese (v)	8.50

★ ★ ★ 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

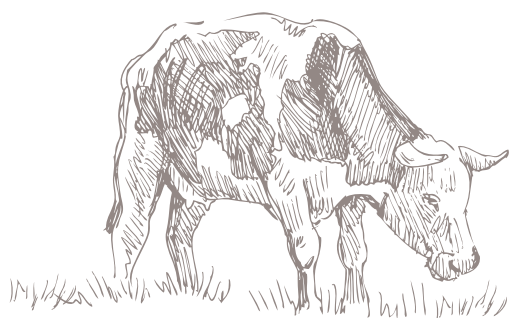
Hot chocolate sundae bowl (gf)(vo) 9.50
Chocolate & almond brownie pieces, vanilla & chocolate ice cream, whipped cream, chocolate crumble, toasted marshmallows, hot chocolate sauce

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)(veo) or sorbet (gf)(ve) 6.50



GRILL

All served with skin-on fries

Crispy fried chicken wings 19.00
BBQ | Hot chilli | Sweet chilli | Blue cheese

Half rack of slow braised pork ribs (gfo) 20.00
BBQ sauce, crispy onions.
Make it a full rack? 10.00

Ribs & wings mix 25.00
Half rack of ribs, small portion of chicken wings, BBQ sauce

Marinated & chargrilled butterfly breast of chicken (gfo) 19.50
Fresh mozzarella, chimichurri, roasted tomato, crispy onions

Crevettes (shell-on king prawns) (gfo) 22.00
Hot with garlic butter, or cold with sweet chilli sauce.
Choose - Ciabatta Fries

The Ranch chargrilled prime steak burger (gfo) 19.00
Brioche bun, lettuce, tomato, red onion, pickle, Monterey Jack cheese, BBQ sauce, onion rings

Crispy southern fried chicken burger 19.00
Brioche bun, lettuce, tomato, red onion, pickle, Monterey Jack cheese, BBQ sauce, onion rings

The Beef Rooster burger 23.50
Brioche bun, crispy southern fried chicken breast, prime steak burger, lettuce, tomato, red onion, pickle, Monterey Jack cheese, BBQ sauce, onion rings

Top your burger -

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

VEGETARIAN

Moving Mountains plant-based burger (v)(veo) 17.50
Brioche bun, Monterey Jack cheese, lettuce, tomato, red onion, pickle, coleslaw, skin-on fries

Cauliflower wings (gfo)(v)(veo) 16.00
BBQ | Hot chilli | Sweet chilli | Blue cheese (not vegan).
Roasted tomato, carrot purée, crispy onions, skin-on fries

Mac & cheese (v) 15.00
Crispy onions, garlic bread, garden salad.
Add maple bacon? 2.50

DRY-AGED STEAK

All steaks are chargrilled & served with a slow roasted tomato, carrot purée, bone marrow polenta, crispy onions & skin-on fries

455g|16oz T-Bone (gfo) 46.00

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

225g|8oz Fillet (gfo) 36.00

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

285g|10oz Sirloin (On The Bone) (gfo) 34.00

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

255g|9oz Rib Eye (Tail On) (gfo) 34.00

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

225g|8oz Flat Iron (gfo) 27.00

- Great flavour - a little more bite
- We recommend medium for best texture

We work closely with Aubrey Allen, who supply only the top 1% of the best ethically sourced, grass fed beef which is dry-aged for a minimum of 28 days. They are renowned for supplying some of the best chefs in the country as well as the royals.

★ **Surf & turf (gf)** 5.50
- Top your steak with garlic crevettes



SIDES

Coleslaw (gf)(v) 4.75 **Mac & cheese (v)** 5.50
Onion rings 5.00 **Mixed salad (gf)(v)** 5.00
Mushrooms (gf)(v)(veo) 4.50 **Buttered greens (gf)(v)** 4.50

HOMEMADE SAUCES 3.50

Chimichurri (gf)(ve) **Warm BBQ (gf)** **Blue cheese & port**
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)