

DINNER & LUNCH

12.00PM UNTIL 4.00PM

2 COURSES £18

3 COURSES £23

START.

Soup of the day, Welsh butter and focaccia bread. V VG GF	5
Mushroom and tarragon fricassée, puff pastry and micro herbs. V VG	6
Panko breaded calamari and pickled vegetables with a Japanese dipping sauce.	6
Ridgeway fried chicken thigh, baby gem lettuce, parmesan shavings with a Cesar dressing. GF	7
Duck and pistachio rillettes and red onion jam served with toasted brioche. GF	7
Old' fashioned smoked salmon, caper flowers, cornichons and focaccia bread. F GF	8

MAIN.

Braised pork belly, pork and leek sausage, wholegrain mustard mash and black pudding crumb served with a taffy cider jus. MU GF	15
Ridgeway gourmet Welsh hand pressed beef burger, toasted brioche bun, Welsh cheddar slice, crispy bacon, pickled dill cucumber, served with skin-on house triple-cooked chips.	13
Beer battered cod fillet, minted mushy peas, tartare sauce, served with skin-on house triple-cooked chips. F	12
Pan fried hake fillet, Anna potato, Parma ham crisp, garden peas and lettuce with a white wine sauce. GF	15
Braised Caribbean short rib of beef, braised red cabbage, rice 'n' peas served with a beef and bourbon liquor. GF	14
Ridgeway vegan burger, toasted vegan style brioche bun, vegan cheddar cheese, tofu mayonnaise served with skin-on house triple-cooked chips. V VG	12
Butternut squash and spinach strudel, 5 bean stew served with a Goats cheese glaze. V VG	12

GRILL.

All served with skin-on house triple-cooked chips, confit tomato, grilled field mushroom. Sauces. Choose from honey and mustard, red wine, peppercorn or blue cheese.	2.50
8oz Rump. GF	16
10oz Ribeye. GF	22
6oz Fillet. GF	26
20oz Mixed Grill. (Lamb cutlet, braised pork belly, rump steak, pork and apple sausage, black pudding and a fried hen's egg) G GF	23
8oz Garlic and herb marinated chicken breast. GF	14

DESSERT.

Sticky toffee and walnut pudding, spiced rum butterscotch with vanilla bean ice cream.	5.50
Cinnamon sugared churros, malt chocolate milkshake with macerated raspberries.	6
Cheesecake of the day. (Please ask team)	6
Welsh cheese board, cheese biscuits and tomato chutney with celery and grapes.	7
Selection of ice creams. (Please ask team)	5

SIDE.

Braised red cabbage. V	4
Dressed house leaves. V GF	4
Buttered herbed new potatoes. V GF	4
Skin-on triple-cooked chips. V VG GF	4
Garlic focaccia bread. VG	4
Haystack crispy onions. V	4

