

2 COURSE MENU

2 COURSES £14.50

START.

Soup of the day, Welsh butter and focaccia bread. V VG GF

Ridgeway fried chicken thigh, baby gem lettuce, parmesan shavings with a Cesar dressing. GF

Panko breaded calamari, pickled vegetables and a Japanese dipping sauce.

Mushroom and tarragon fricasee, puff pastry served with micro herbs. V VG

MAIN.

Beer battered cod goujons, minted mushy peas and tartare sauce, served with skin-on house triple-cooked chips. F

Ridgeway gourmet Welsh hand pressed beef burger, toasted Brioche bun, Welsh cheddar slice, crispy bacon and pickled dill cucumber, served with skin-on house triple-cooked chips.

Garlic and herb marinated chicken breast, wholegrain mustard sauce served with Anna potato. GF MU

8oz Rump steak, skin-on house triple-cooked chips, confit tomato served with a grilled field mushroom. (Sup) GF

DESSERT.

Sticky toffee and walnut pudding, spiced rum butterscotch with vanilla bean ice cream.

Cinnamon sugared churros, malt chocolate milkshake with macerated raspberries.

Cheesecake of the day. (Ask staff for details)

Welsh cheese board, cheese biscuits and a tomato chutney served with celery and grapes.



R