



**RYELANDS RESTAURANT**  
AT  
BRIERY WOOD COUNTRY HOUSE HOTEL

Served from 6.00pm until 8.30pm  
*Please speak to a member of our team to book a table*

## TO START

**Roasted Butternut Squash and Sage Veloute** £7.50

Toasted seeds, homemade bread

**Ham Hock and Isle of Mull Cheddar Cheese Terrine** £9.00

Piccalilli, homemade toasted bloomer

**King Prawns, Chorizo** £11.50

Pan fried with chilli, garlic, tomato and chorizo, crusty bread

**Gratin Savoyard** £9.00

Leek and potato terrine, grilled tomato, parmesan, black garlic ketchup

**Cured Lakeland Fillet Beef** £15.00

Wasabi mayonnaise, pickled vegetables, salad  
(£3.50 supplement on Dinner Inclusive Rates)

## LIGHTER MAINS

**Confit Duck Leg** £15.00

Pancakes, hoi-sin Asian style salad, cashew nuts and cucumber

**Smoked Haddock and Salmon Fishcake** £12.95

Poached egg, creamed spinach

**6 oz Sweetcure Gammon Cutlet** £16.95

Pineapple jam, fried hen's egg, small portion of chips, cured tomato

**Poached Salmon Pasta Linguine** £16.95

Courgette, spinach edamame, lemon, crème fraiche, dill

## THE MAIN EVENT

<b>Beer Battered Haddock</b>	<b>£19.00</b>
Mushy peas, tartare sauce, lemon, triple cooked chips	
<b>6oz Beef and Marrow Burger</b>	<b>£18.95</b>
<b>Vegetarian Burger</b>	<b>£17.95</b>
Caramelized onions, glazed cheddar cheese, homemade burger sauce, tomato, pickle, lettuce, brioche bun	
<b>Pan Fried 8oz Rump Steak</b>	<b>£28.50</b>
<b>Or</b>	
<b>Pan Fried 8oz Sirloin Steak</b>	<b>£34.00</b>
Café du Paris butter, watercress, french fries, roasted tomatoes, mushrooms, beer battered onion rings <i>(£5.00 supplement on dinner inclusive rates)</i>	
<b>Cauliflower, Chickpea and Spinach Curry</b>	<b>£18.95</b>
With rice, naan bread, poppadom, mango chutney	
<b>Slow Cooked Belly Pork</b>	<b>£21.00</b>
Potato and celeriac, gratin, cider and grain mustard sauce, tenderstem broccoli	
<b>Slow Cooked Lamb Shoulder Tagine</b>	<b>£25.00</b>
Giant cous cous, leavened bread, harissa yoghurt dip	
<b>Grilled seabass</b>	<b>£25.00</b>
Malaysian curried broth, prawns, mange tout and carrot, fine beans, spring onion, pak choi	

## ON THE SIDE

<b>Homemade Halloumi Fries, Sweet Chilli</b>	<b>£6.00</b>
<b>Aspen Fries, Truffle Mayonnaise</b>	<b>£8.00</b>
<b>Crispy Cauliflower with Buffalo Sauce</b>	<b>£6.00</b>
<b>Buttered Broccoli</b>	<b>£4.00</b>
<b>Mixed Olives</b>	<b>£4.00</b>
<b>Port and Blue Cheese Sauce</b>	<b>£3.50</b>
<b>Homemade Bread</b>	<b>£3.95</b>

## **DESSERTS**

**Homemade Sticky Toffee Pudding** £9.00

Served with vanilla ice cream, butterscotch sauce

**Crème Catalan** £9.00

Citrus set custard, pink peppercorn shortbread

**Tonka Bean Dark Chocolate Fondant Pudding** £11.50

Black cherry yoghurt ice cream

**Brick Pastry Apple Pie** £10.00

Homemade custard, burnt apple puree, cereal ice cream

**Local Cheese Selection** £11.00

Ask your server for details

PLEASE INFORM US IF YOU HAVE ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES  
AND WE WILL ADAPT THE MENU ACCORDINGLY