



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

Served from 6.00pm until 8.30pm  
*Pre booking your table is advisable*

## TO START

**Roasted Butternut Squash and Sage Velouté** £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)

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

## **DESSERTS**

<b>Homemade Sticky Toffee Pudding</b>	<b>£9.00</b>
Served with vanilla ice cream, butterscotch sauce	
<b>Crème Catalan</b>	<b>£9.00</b>
Citrus set custard, pink peppercorn shortbread	
<b>Tonka Bean Dark Chocolate Fondant Pudding</b>	<b>£11.50</b>
Black cherry yoghurt ice cream	
<b>Brick Pastry Apple Pie</b>	<b>£10.00</b>
Homemade custard, burnt apple puree, cereal ice cream	
<b>Local Cheese Selection</b>	<b>£11.00</b>
Ask your server for details	
<b>Ice Cream Selection</b>	<b>£6.50</b>

## **LIGHTER MAINS**

<b>Confit Duck Leg</b>	<b>£15.00</b>
Pancakes, hoi-sin Asian style salad, cashew nuts and cucumber	
<b>Smoked Haddock and Salmon Fishcake</b>	<b>£12.95</b>
Poached egg, creamed spinach	
<b>6 oz Sweetcure Gammon Cutlet</b>	<b>£16.95</b>
Pineapple jam, fried hen's egg, small portion of chips, cured tomato	
<b>Poached Salmon Pasta Linguine</b>	<b>£16.95</b>
Courgette, spinach edamame, lemon, crème fraiche, dill	

## THE MAIN EVENT

**Beer Battered Haddock** £19.00  
Mushy peas, tartare sauce, lemon, triple cooked chips

**6oz Beef and Marrow Burger** £18.95

**Vegetarian Burger** £17.95  
Caramelized onions, glazed cheddar cheese, homemade burger sauce, tomato, pickle, lettuce, brioche Bun

**Pan Fried 8oz Rump Steak** £28.50  
Or

**Pan Fried 8oz Sirloin Steak** £34.00  
Café du Paris butter, watercress, French fries, roasted tomatoes, mushrooms, beer battered onion rings  
(£5.00 supplement on dinner inclusive rates)

**Cauliflower, Chickpea and Spinach Curry** £18.95  
With rice, naan bread, popadom, mango chutney

**Slow Cooked Belly Pork** £21.00  
Potato and celeriac, gratin, cider and grain mustard sauce, tenderstem broccoli

**Slow Cooked Lamb Shoulder Tagine** £25.00  
Giant cous cous, leavened bread, harissa yoghurt dip

**Pan Fried Salmon** £25.00  
Malaysian curried broth, prawns, mange tout and carrot, fine beans, spring onion, pak choi

## ON THE SIDE

**Homemade Halloumi Fries, Sweet Chilli** £6.00

**Aspen Fries, Truffle Mayonnaise** £8.00

**Crispy Cauliflower with Buffalo Sauce** £6.00

**Buttered Broccoli** £4.00

**Mixed Olives** £4.00

**Port and Blue Cheese Sauce** £3.50

**Homemade Bread** £3.95