



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

Leek and Potato Velouté £7.50

Cheese and spring onion toastie

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 £18.00

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

Smoked Haddock and Salmon Fishcake £12.95

Poached egg, creamed spinach

6 oz Cumberland Ring £13.95

Mashed potato, broccoli and onion gravy

THE MAIN EVENT

Beer Battered Haddock	£19.00
Mushy peas, tartare sauce, lemon, triple cooked chips	
Beef Burger (two 4oz patties)	£18.95
Vegetarian Burger	£17.95
Caramelized onions, glazed cheddar cheese, homemade burger sauce, tomato, pickle, lettuce, brioche bun	
Sous Vide 8oz Flat Iron Steak	£26.00
French fries, beer-battered onion rings, grilled flat mushroom, dressed watercress, chimichurri sauce	
Cauliflower, Chickpea and Spinach Curry	£18.95
With rice, naan bread, poppadom, mango chutney	
Slow Cooked Belly Pork	£21.00
Potato and celeriac, gratin, cider and grain mustard sauce, tenderstem broccoli	
Slow Cooked Beef Featherblade Steak	£24.00
Bourguignon sauce, horseradish mash, roasted carrots, tenderstem broccoli	
Pan Fried Salmon	£25.00
Malaysian curried broth, prawns, mange tout and carrot, fine beans, spring onion, pak choi	
8 oz Sweetcure Gammon Cutlet	£20.95
Pineapple jam, fried hen's egg, small portion of chips, cured tomato	

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

DESSERTS

Homemade Sticky Toffee Pudding £9.00

Served with praline ice cream, butterscotch sauce
Almond tuile

Crème Catalan £9.00

Citrus set custard, pink peppercorn shortbread

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

Ice Cream Selection £6.50

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