

Giddy Goose

- at The Ryebeck -



Main Menu

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Nibbles

Roasted Root Vegetable Crisps 4

Served with horseradish
crème fraîche

Proper Pork Scratchings 5

With apple and
sage ketchup

Cumbrian Rarebit 5

Local smoked cheese
enriched with local beer

Cartmel Valley Venison Chipolatas 5

Glazed with honey
and mustard

Bury Black Pudding & Granny Smith

Apple Bon Bons 5

With wholegrain crème fraîche

Starters

Soup of the Moment 7 (GFA)

Seasonal soup with local
sourdough and softened butter

Cheese on Toast 8 (V)

Honey-glazed “Kidderton Ash”
goat’s cheese, butter-soaked
nutty bread, roasted beets,
red onion chutney

Fish Finger Sandwich 8.5

Toasted sourdough, pea purée,
breaded haddock goujons,
crunchy tartar sauce

Chicken Tikka 9

Tikka-spiced skewered chicken,
red cabbage, fennel, carrot orange
slaw, Moroccan flatbread, peanut
butter dip, toasted sesame seeds

The Giddy Goose 9

Smoked bacon-wrapped goose
terrine, confit goose leg bonbon,
vodka apricot ketchup

Mains

Pan Seared Corn-Fed Chicken 18

Goose fat fondant potatoes, pancetta,
leek, wholegrain sauce

Cartmel Valley Duck Breast 26

(Served pink) with braised red cabbage,
winter root purée, goose fat fondant potato,
and Whitley Neil black cherry jus

Cauliflower Tagine 16 (VE)

Cauliflower wedge marinated in
Ras el hanout, sat on sweet potato,
butternut squash, chickpeas and
apricot, served with a warm flatbread

Rag Pudding 18

6-hour slow-braised beef shin & Guinness
suet pudding, chips or creamed potatoes,
bone marrow gravy, marrowfat peas

Lamb Leg Steak 24

Cumbrian Herdwick lamb
(served pink), hotpot potatoes,
braised red cabbage, carrot & swede
purée, rosemary roast pan jus

Cod and Cockles 18

Line caught cod, Anya potatoes, cavolo
nero, cockle & caper beurre blanc

Cumberland Sausage 16

Trio of local sausages, colcannon mash,
roasted root purée, honey-glazed
carrots & parsnips, roast pan jus

Moving Mountains Burger 18 (VE)

Plant-based burger, toasted brioche bun,
vegan garnish, sweet chili, curly fries

Venison Cottage Pie 18

Rich local venison topped with smoked
Applewood cheese, creamed potato gratin,
served with roasted beets, honey glazed
baby carrots, and a hunk of sourdough

Smash Burger 18

Two salt-aged Angus beef patties,
maple-drizzled streaky bacon, smoked
Applewood cheese, toasted brioche
bun, garnish, and curly fries

Fish & Chips 18

Pale ale-battered haddock, proper chips,
minted mushy peas, chunky tartar sauce

Simply Steak 36

10oz ribeye cooked to your liking,
served with proper fat chips, pink
peppercorn sauce

Sides

- all 4.5 each -

Proper Hand Battered
Onion Rings

Creamed Wilted
Spinach

Curly
Fries

Proper
Fat Chips

Sweet Potato
Fries

Savoy Cabbage
& Pancetta

Roasted Root Vegetables
– Honey Glazed

Desserts

S.T.P. (Sticky Toffee Pudding) 8.5

Served with salted
caramel ice cream

Bread & Butter Pudding 8.5

Apricot & croissant pudding
with lashings of English custard

Lakes Ice Cream 3 (per scoop)

Selection of ice cream: vanilla,
chocolate, strawberry, salted caramel

Crumble of the Moment 8.5

Served with lashings
of English custard

Cheesecake of the Moment 8.5

Topped with
mixed berries

Menus are subject to change without notice. If you have any allergies or dietary requirements, please speak to a member of our team