

Giddy Goose

- at The Ryebeck -



Sunday Menu



Starters

Soup of the Moment 7.5 (GFA)
Seasonal soup with local sourdough and softened butter

The Giddy Goose 8.5
Smoked bacon-wrapped goose terrine, confit goose leg bonbon, vodka apricot ketchup

Fish Finger Sandwich 7.5
Toasted sourdough, pea purée, breaded haddock goujons, crunchy tartar sauce

Cheese on Toast 8.5 (V)
Honey-glazed “Kidderton Ash” goat’s cheese, butter-soaked nutty bread, roasted beets, red onion chutney

Chicken Tikka 9.5
Tikka-spiced skewered chicken, red cabbage, fennel, carrot orange slaw, Moroccan flatbread, peanut butter dip, toasted sesame seeds

Mains

Slow Roasted Beef 20.5 (GFA)

Roast Pork Belly 19.5 (GFA)

Lemon and Thyme Chicken 19.5 (GFA)

Cranberry Nut Roast (VE)

The above are all served with roast potatoes, creamy mash, honey roasted carrots, seasonal greens, vegetable gravy and Yorkshire pudding.

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

Desserts

Crumble of the Day 8.5
Served with custard

Vanilla Baked Cheesecake 8.5
With berry compote

Sticky Toffee Pudding 8.5
With vanilla ice cream

