

# Restaurant Menu

## Starters

Soup of the Day (v) \*  
Artisan bread roll  
*(please ask for allergen information)*

Chicken liver pate (\*)  
Sourdough, tomato gel, cucumber,  
pickled carrot

North Atlantic king prawns (gf)  
With chilli, lime & coriander, chicory &  
tomato salad

Smoked Salmon Platter (\*)  
Pickled cucumber, baby leaf salad

Creamy garlic mushrooms on  
sourdough, rocket salad (v)

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## From the Grill

All served with skinny fries, grilled tomato,  
field mushroom.

8oz Sirloin (gf) (Supplement £9.00)

8oz Ribeye (gf) (Supplement £9.00)

Garlic, herb & lemon marinated  
butterfly chicken

Choice of Diane, peppercorn sauce or  
red wine jus

**2 Courses £24.50**

**3 Courses £28.50**

## Mains

Rolled feather blade of British Beef (gf)  
New potatoes, market vegetables &  
red wine jus

Pumpkin & sage ravioli (vg)(gf)  
Roasted pepper, tomato & basil sauce,  
crispy kale

Roasted breast of chicken (gf)  
Sautéed new potatoes, market  
vegetables, mushroom cream sauce

Grilled seabream  
Creamy white wine, pea, onion and  
potato fricassee

Slow roasted pork belly  
Sautéed new potatoes, market  
vegetables, apple puree, cider sauce

## Burgers

Served in a brioche bun with salad garnish  
and skinny fries

Redworth Burger  
Two Aberdeen Angus burgers topped  
with Applewood cheese, crispy bacon  
& tomato relish

Quorn vegan burger (vg)  
Topped with violife cheese, baby gem  
lettuce, sliced tomato & vegan chilli  
mayonnaise

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## Something on the Side

Battered onion rings ALL  
£3.50

Steamed market vegetables

Cheesy Garlic bread slices

Skinny fries with aioli

\*\*\* Please let us know of any allergies or dietary requirements \*\*\*