



Sunday Lunch at The Ridgeway Bar & Kitchen

THE ETHOS BEHIND THE RIDGEWAY AND OUR MENU IS ABOUT PROVIDING YOU WITH A UNIQUE EXPERIENCE THROUGH A COMBINATION OF BRITISH AND EUROPEAN DISHES PREPARED WITH PASSION. OUR CHEFS FUSE CLASSIC AND MODERN COOKING TECHNIQUES USING ONLY THE VERY BEST PRODUCE WE CAN LAY OUR HANDS ON!

Nibbles

Mixed breads, Netherland Farm butter 1 ½
& rapeseed oil

Mixed Marinated Olives, Cornichons, 2
peppers and garlic

Mr Filberts Nuts

- Sea salt assorted nuts 1.60
- Dry roasted peanuts 1.10
- Marrakech Spiced Nuts 1.30
- Pink Peppercorn Peanuts and Cashews **or** smoked Applewood mixed nuts 1.70

Sparkling Flutes

PROSECCO FLUTE (125ML) 5
Borgo Alato Prosecco - Italy

SPARKLING ROSE (125ML) 5
Robaso Spumante Borgo Alato - Italy

RIDGEWAY 'ROYALES' 6
Choose from one of the following
Liqueurs topped
with Prosecco:
- Chambord (French black raspberry
liqueur)
- Chase Blackcurrant Herefordshire
Liqueur

2-Courses £18.95 / 3-Courses £22.95

Please turn over for Starters

Our Menu is cooked by a small kitchen team & we ask you to be considerate of this when waiting for freshly prepared food.

AS FEATURED IN THE 2016 OBSERVER FOOD AWARDS FOR OUR SUNDAY ROAST

Olives may contain stones. All our dishes are prepared in kitchens where nuts, flour etc are commonly used, unfortunately we cannot guarantee our dishes will be free from traces of these products. If you suffer from nut or other allergies please ask a member of waiting staff for more information. All dishes may contain ingredients not listed in the menu descriptions. A full copy of our tipping policy is available in the restaurant or on our website at www.storyinns.com

** Approximate uncooked weight (v) Vegetarian (nf) Nut free (gf) Gluten-free (df) Dairy free



Rk

To Start

Spiced butternut soup, finished with garlic cream, toast & butter (v) (GF option)

House Chicken liver pate, onion marmalade, brown toast, cucumber

Glazed Goat's cheese on toast, creamed horseradish, sea salt, watercress (v)

Cajun whitebait, aioli, pesto, mixed leaves

Creamy garlic mushrooms, toasted craft bread (v) (GF option)

Salt & pepper calamari, aioli, pesto, mixed leaves (GF)

Main Courses

Signature Roasts & Alternatives

'A Taste of Beef'

Duo of fine matured Beef:
Mature Sirloin (Served Pink or Well Done)
& Slowly-Braised Brisket.

Served with Yorkshire pudding, selection of vegetables, rich pan gravy, roasted potatoes

Roasted Turkey Breast

Served with pigs-in-blankets, sage and onion stuffing, selection of vegetables, rich pan gravy, roasted potatoes

Vegetarian Roast

Glamorgan sausage, selection of vegetables, vegetarian gravy, roasted potatoes, stuffing, Yorkshire pudding (v)

Goat's Cheese and Butternut Risotto

Glazed Goat's cheese and butternut squash risotto, topped with watercress (v if no parmesan) (GF)

Belly of Pork

Served with crackling, apple & wholegrain mustard sauce, selection of vegetables, rich pan gravy and roasted potatoes

6oz Lamb Rump Steak (£2 ½ Suppl.)

Served with mint sauce, selection of vegetables, rich pan gravy, roasted potatoes

Fish & Seafood

Real Ale beer battered fish and triple cooked chips, smashed peas, tartare.

Herb crusted fillet of Cod, bacon mash, roast tomato, parsley sauce

Parmesan Fact

Parmesan contains Animal Rennet which is why it is technically not suitable for vegetarians

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Desserts

'Custard-cream' Cheesecake,
honeycomb, salted caramel (v)

Gluten free chocolate tart,
clotted cream (GF) (v)

Baked blackberry rice pudding,
with ginger bread and white
chocolate crumbs (v) (GF option)

Red velvet chocolate and
raspberry brownie, raspberry
ripple ice-cream (v)

Apple and almond crumble with
a choice of : clotted cream,
vanilla ice-cream or custard
(v) (15 mins cooking time)

Sticky toffee pudding, toffee
sauce, with a choice of :
clotted cream, vanilla ice-
cream or custard (v)

Affogato: 2 scoops of vanilla
ice-cream, a double shot of our
own Welsh Gower 'Coast-roasted™'
Story Coffee gourmet espresso
(DF) (GF)

Ice Cream (3-scoops)
Vanilla, Strawberry,
chocolate, caramel,
pistachio, raspberry ripple,
raspberry sorbet, lemon
sorbet (v) (GF)

Cheese, Glorious Welsh Cheese!

A selection of speciality Welsh cheeses from our
Cheese supplier served with quince paste, walnuts,
welsh honey, welsh crackers:

Selection of 5 Cheeses £3 ½ supplement

Goats - Pants-gawn
Soft - Perl Wen (Carmarthenshire)
Blue - Perl Las (Carmarthenshire)
Crumbly - Caerphilly (Wales)
Hard Mature - Black Bomber
(Snowdonia)

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