

Giddy Goose

- at The Rybeck -



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)

Corn-Fed Pan Seared Chicken 19.5 (GFA)

Cranberry Nut Roast 17 (VE)

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

Lamb Leg Steak 18

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

Cod and Cockles 18

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

Rag Pudding 19.5

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

Desserts

Bread and Butter Pudding 8.5

Served with lashings of custard

Crumble of the Day 8.5

Served with lashings of custard

Vanilla Baked Cheesecake 8.5

With berry compote

Sticky Toffee Pudding 8.5

With vanilla ice cream