

MAIN MENU

Available from 12pm - 9pm

Please order your food at the bar, quoting your table number when ordering

STARTERS

Cider Steamed Mussels | £9 Cider steamed mussels, leeks and bacon, served with crusty bread

Gambas Pil Pil | £12 Grilled king prawns in a garlic and chilli butter, served with crusty bread

Smoked Haddock **Crumpet** | £8.75 Served with creamed leeks, bacon and cheese sauce



Partridge & Black Pudding Scotch Egg | £5 Served with brown sauce and apple

Sweet & Sour Crispy Chicken | £7.50 Served with spring onion, red chilli and sesame seeds

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Soup of the Day $(\vee) |$ £3.95 Served with crusty bread and butter

Classic Potato Skins $(\vee) | \pm 3.95$ Crispy fried potato skins with aioli

Loaded Potato Skins | £6.50 Crispy fried potato skins, cheese sauce, aioli, crispy onions, smoked paprika and bacon bits

Warm Salad of Heritage Beets, Butternut Squash & Sweet **Roasted Carrots** (VG) | £6.50 Served with a kale, orange and shallot dressing, toasted hazelnut dukkah

Creamy Garlic Mushrooms | £7 Served with crispy bacon bits

Brie Bites | £7 Breadcrumbed creamy brie balls served with a tangy cranberry sauce

MAINS

Chicken Tikka Masala | £16.50 Chicken thighs marinated in authentic tikka spices, cooked in a traditional Masala sauce, served with pilau rice and a coriander and mint voghurt Add Poppadum | £1 Add Chapatis | £2

Vegetable Tikka Masala (V) | £14 Sweet potato, chickpeas and spinach, cooked in a traditional Masala sauce, served with pilau rice and a coriander and mint yoghurt Add Poppadum | £1 Add Chapatis | £2

Cider Steamed Mussels | £18.95 Cider steamed mussels, leeks and bacon, served with crusty bread and thick-cut chips

Pan Roasted Fillet of Salmon | £17.50 Served with a chickpea, butter bean, tomato, chorizo and spinach stew

Scampi & Chips | £15 Whitby scampi served with thick-cut chips, chef's tartare sauce, mushy peas and lemon wedge

Smoked Haddock Bubble & Squeak | £15.50 With a poached egg, wholegrain mustard cream sauce and crispy onions

Traditional Fish & Chips | £16 Fish fillet in crisp batter served with thickcut chips, chef's tartare sauce, mushy peas and lemon wedge

Game Casserole & Dumplings | £15 Braised game in a rich red wine sauce with root vegetables and herbs, served with cheddar and sage dumplings

Pie of the Week | £16 Please ask our team for today's choice of pie, served with seasonal vegetables and a choice of thick-cut chips or mashed potato

Toad in the Hole | £16 Sausages baked in Yorkshire pudding, served with creamy mashed potato and onion gravy

Slow Cooked BBQ Beef Short Rib | £22 Served on a bed of creamy mash with seasonal vegetables

Cauliflower Satay Steak (VG) | £13 Roasted cauliflower steak with satav sauce, cucumber salad, peanuts, chilli, lime and coriander, served with steamed rice

Winter Caesar Salad (\vee) | £14.50 Chicory, baby gem lettuce, cauliflower, onions, hazelnuts, Grana cheese and croutons, served with a classic Caesar dressing

Pan Fried Chicken | £17.50 Served with a creamy truffle mash, buttered seasonal vegetables and a mushroom sauce

PASTA

Our pasta is made fresh everyday in-house by our chefs

Fettucine Bolognese Small | £9 Large | £14 Fresh pasta, beef ragu and Parmesan

Macaroni Cheese (\vee) Small | £8 Large | £13 Served with tomato and onion salad

Rigatoni Arrabbiata (V) **Small** | £7.50 **Large** | £12 Fresh rigatoni with tomatoes, garlic and chilli flakes

Spaghetti Carbonara **Small** | £11 **Large** | £15 Traditional carbonara with free range eggs, pancetta and Parmesan cheese

Seafood Spaghetti Small | £11 Large | £15 Salmon, king prawns and haddock steamed in white wine, garlic, cherry tomatoes and parsley, with freshly cooked pasta

SIDES

Parmesan & Truffle Chips | £3.50 **Thick-Cut Chips** $(\vee) |$ £3.50 Onion Rings (V) | £3.50 Crisp Green Salad (VG) | £3.50 Buttered Seasonal Vegetables (V) | £3.50 Mashed Potato (V) | £3.50

(V) Vegetarian (VG) Vegan X Chef Recommendation

Pheasant Schnitzel Burger | £14.50 Crispy pheasant burger in a toasted brioche bun with brie, winter slaw and cranberry sauce. Served with thick-cut chips

6oz chuck beef burger with streaky bacon, nduja spiced mayonnaise and smoked cheese, served in a toasted brioche bun with thick-cut chips

8oz Rump Steak | £24.50 Served with garlic roasted flat cap mushroom, roasted plum tomato and thick-cut chips

FROM THE GRILL

Our steaks are seasoned with our own unique recipe and cooked in a special broiler at 1600-1800° Fahrenheit to sear the outside of the meat and keep the inside tender and juicy

The Ripon Inn Burger | £16 6oz chuck burger with smoked cheddar, gem lettuce and tomato, topped with house burger sauce, served in a toasted brioche bun with thickcut chips and winter slaw

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Loaded Venison Burger | £15 6oz venison burger, topped with pulled venison and blue cheese, served in a toasted brioche bun with thick-cut chips

Calabrian Burger | £17

8oz Ribeye Steak | £28.50

Choose Your Sauce | £4

Béarnaise Sauce, Peppercorn Sauce or Garlic Butter

Mixed Grill | £20

Sausage, 4oz rump steak, black pudding, grilled half chicken breast, grilled tomato, sauteed mushroom, onion rings, fried egg and crispy bacon bits, served with thick-cut chips

Grilled Agrodolce Chicken | £17

Grilled half roast chicken marinated in harissa spices, served with sweet and sour peppers and thick-cut chips

Peppercorn Chicken Burger | £16

Buttermilk fried chicken topped with streaky bacon, hash brown and creamy peppercorn mayonnaise, served in a toasted brioche bun with thick-cut chips

DESSERTS

Black Forest Chocolate Mousse (VG) | £6.50 Dark chocolate mousse with morello cherry compote

Cheese Board | £10.95 Selection of cheeses served with biscuits. fruit and homemade chutney

Chocolate Brownie Sundae | £8.50 Chocolate brownie pieces, rich chocolate sauce, chocolate and vanilla ice creams, whipped cream and chocolate shavings

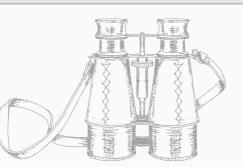
Ice Cream & Sorbet Selection (V) | £6 Ask a member of our team for today's selection

Sticky Toffee Pudding $(\vee) | \pounds 6.75$ With salted caramel sauce and vanilla ice cream

Warm Chocolate Brownie | £6.50 With caramel sauce and vanilla ice cream

Pear, Cinnamon & Plum Crumble $(\vee) | \pm 5.50$ Served with custard Add A Scoop of Ice Cream | £2

Tiramisu | £6.50 Layers of boozy coffee drenched sponge and mascarpone cream with a grated chocolate finish



SUNDAY LUNCH

Served 12pm - 5pm, every Sunday (subject to availability)

Roast Topside of Beef **Regular** | £16 Large | £18 Slow-roasted beef topside served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy

Roast Turkey **Regular** | £14 Large | £15.50 Served with sausage meat stuffing, roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy

Roast Pork Loin **Regular** | £14 **Large** | £15.50 Served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy

Roast Vegetable Gratin (V) **Regular** | £14 Large | £15.50 Served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich vegetarian gravy

Children's portions are available for £10.50

SUNDAY SIDES

Pigs In Blankets | £3 Cauliflower Cheese | £3 **Roast Potatoes** | £3 Extra Yorkshire | £2 Extra Stuffing | £3

CHILDREN'S MENU



Grilled Chicken Goujons | £4 Served with thick-cut chips, buttered corn on the cob and broccoli

Burger & Chips | £4 4oz beef patty in a brioche bun, served with thick-cut chips

Sausage & Mash | £4 Served with garden peas and gravy

Jacket Potato $(\vee) \mid \pounds 4$ Served with butter and a choice of cheese, beans or cheese and beans

DESSERTS

Ice Cream & Sorbet $(\vee) \mid \pounds 2$ Ask a member of our team for today's selection

Sticky Toffee Pudding $(\vee) | \pounds 2$ Served with caramel sauce and vanilla ice cream

Candy Floss Sundae | £2 Candy floss ice cream, raspberry sauce and marshmallows



Scan here for all allergy and dietary information, or speak to a member of our team Il our food is cooked to order which may result a longer than average waiting time during busy riods, thank you for your patience



Please ask our team for today's choice of specials We hope you enjoy your meal Please note, specials may not be available during peak seasons Terms & Conditions: Menu descriptions may not list full dish contents. All weights shown on the menu are raw weight, the final cooked weight may vary due to cooking time or process. Adults need around 2.000 krals per day. Due to using fresh game produce on our menus please note that some dishes may is per day. Due to using fresh game produce on our menus please note that s aces of bone or shot. All menu items are subject to availability. Prices include V contain traces of bone or shot. All menu items are subject to availability. Prices include VAT at the curren rate. Visa and MasterCard are accepted and Maestro/Delta/Amex where applicable, together wit personal cheques when accompanied by an appropriate banker's card. All products may contain nuts on put derivatives. Place note that all of our meat and fich products may contain house of put derivatives. nut derivatives. Please note that all of our meat and fish products may contain bones. If you have an queries or comments please do not hesitate to contact us at: The Ripon Inn, Park St, Ripon HG4 2BU Tel: 01423 863302. Email: info@theriponinn.com

STARTERS

Crispy Potato Skins $(\forall) \mid \pounds 2$ Served with aioli

MAINS

Fish & Chips | £4 Served with tartare sauce and mushy peas

Meatballs | £4 Meatballs in a tomato sauce and linguine pasta

> Tomato Linguine Pasta $(\vee) \mid \pounds 4$ Linguine in a fresh tomato sauce