



WINTER MAIN COURSES

All Main Courses are served with a selection of Complimentary, Local, Fresh Seasonal Vegetables.

Beef Bourguignon with Bacon, Mushrooms and Sweet Onions gently cooked in our Local Wold Top Shepherds Watch Dark Ale and topped with Homemade Fresh Parsley, Swede and Horseradish Dumplings. £16.25

Local Wolds Pancetta wrapped Chicken Breast stuffed with a Sausage, Sage and Onion Stuffing and served with a Wild Mushroom, Tarragon and Cream Sauce. £15.95

12oz Sirloin Steak, sourced from our local farmers, 'cooked as you like it!' £20.00
An optional Baked Field Mushroom with Blue Cheese Gratin and Roast Tomato or a Creamed Black Peppercorn Sauce £2.00 extra.

Fresh Salmon Fillet with a Ramblers' Rest Rarebit and Creamed Potato Topping served with a Winter Leek and Fresh Parsley Sauce. £16.50

'Ever popular' local Lamb Shank slowly braised and served with a Mint and Pea Mash and a Rioja, Bramble and Redcurrant Gravy. £16.25

Ramblers' Rest Local Pheasant, Bacon and Mushroom Pie braised with Fresh Herbs and our 'Fruity' Shiraz and topped with Homemade Short Crust Pastry glazed with Honey and Thyme. £15.50

Fresh Roast Sea Bass topped with a Bacon and Walnut Crust served on a Rustic Winter Ratatouille. £16.95.

Local Gressingham Crispy Duck Breast served on a Potato Rosti Cake served with a Raisthorpe Rhubarb Gin, Redcurrant and Orange Sauce £16.25

A Choice of Fresh Homemade Desserts. £5.95

Selection of Cheeses served with English Cox's Apple, Homemade Chutney and assorted Savoury Biscuits. £7.50 (A Port Shot to accompany! £1.00)

Fresh Coffee or Yorkshire Tea and After Dinner Mints. £2.20