



SUMMER MAIN COURSES

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

Succulent Slow Braised Beef Bourignone Pie with a Wold Top Ale and Onion Gravy and a Rich Homemade Shortcrust Pastry. £16.25

Fresh Fillet of Hot Smoked Salmon resting on a Savoy Cabbage and Gruyere Bubble and Squeak Potato Cake and served with a Creamed Baby Leek Sauce. £16.95

10oz Sirloin Steak, sourced from our local farmers, 'cooked as you like it!' And served with a Field Mushroom, Roast Vine Tomatoes and Creamed Horseradish. £25.00

Local Gressingham Roast Duck Breast served with Orange scented Crushed New Potatoes and a Tangy Blackcurrant and Sloe Gin Sauce. £18.50

'Ever Popular' Succulent Slow Cooked Lamb Shank infused with Fresh Rosemary and Mint burnished with a touch of 'Local Honey' and served with a Redcurrant Gravy. £18.25

Fresh Sea Bass Fillets topped with a Citrus, Toasted Walnut, Sun dried Tomato, and Bacon Crust and served with an oven baked Ratatouille Sauce. £17.95

Stuffed Roast Red Pepper with Basamati Rice scented with Basil, Oregano and Caramelised Red Onions topped with a melted Goats Cheese, toasted Pine Nut and Parmesan Crust and served with a Sweet Roast Tomato and Sweet Chilli Sauce. £15.95

Tender Chicken Breast wrapped in Parma Ham served with a Duxelle of Fresh Tarragon, Garlic, Mushrooms and Cream. £16.95

A Choice of Fresh Homemade Desserts. £6.95

Selection of Cheeses served with English Cox's Apple, Homemade Chutney and assorted Savoury Biscuits. £8.25

Fresh Coffee or Yorkshire Tea and After Dinner Mints. £2.50

The Ramblers' Rest Licensed Tea Room & Restaurant • Luxury Accommodation

Main Street, Millington, York, YO42 1TX

Tel: 01759 305220 ~ www.ramblersrestmillington.co.uk