





# **RESTAURANT WEEK**

Three Courses £35 per person

# To Nibble

Optional course, supplement applies

**The Rib's Bread Basket** £5.75 Welsh butter or dairy-free spread (V,D,W,B)

# **Starters**

#### Smoked Lamb & Cawl Croquettes

Leek and mustard aioli (W,E,MU)

#### Southern Fried Calamari & Prawn

Smoked paprika and lime mayonnaise (M,CR)

#### Classic Caesar Salad

Little gem lettuce, Gran Levante cheese, Caesar dressing and croutons (V,W,B,D)

#### The Rib's Hot Wings

Marinated and smoked, coated in hot sauce

## **Mains**

#### **British Rump Steak 8oz**

Herb confit tomato, pickled shallot salad, chimichurri sauce, house fries (SD)

#### **Roasted Sea Bream**

Herb crushed potatoes, cherry tomato salad, samphire (F,SD)

# Harissa Marinated Spatchcock Chicken

Herb confit tomato, pickled shallot salad, house fries (SD)

#### Hickory Smoked Vegetarian Loaf

House fries, vine tomatoes, Padrón peppers, pickled shallot salad (V,W,S,SD)

### **Desserts**

#### New York Style Baked Cheesecake

Pickled strawberries, strawberry and elderflower sauce, dukkah crumb (V,D,E,SD,H)

#### **Chocolate Orange Tart**

Dairy free vanilla ice cream (V,S)

#### Sticky Toffee Pudding

Caramel sauce, honeycomb ice cream (V,D,E)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L)Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

**Lifestyle: ₱** Plant-based, (V) Vegetarian