



RYELANDS RESTAURANT
AT
BRIERY WOOD COUNTRY HOUSE HOTEL

Served from 6.00pm until 8.30pm
Please speak to a member of our team to book a table

TO START

Roast Butternut Squash Soup	£8.00
Homemade Bread	
Ham Hock and Isle of Mull Cheddar Cheese Terrine	£9.00
Piccalilli, homemade toasted bloomer	
King Prawns, Chorizo	£12.50
Pan fried with chilli, garlic, tomato and chorizo, crusty bread	
Gratin Savoyard	£9.00
Leek and potato terrine, grilled tomato, parmesan, black garlic ketchup	
Slow Cooked Five Spiced Crispy Duck Leg	£18.00
Homemade damson hoi-sin, cucumber, spring onion, Chinese pancakes	
<i>£5.00 supplement for dinner inclusive rates</i>	
Smoked Haddock and Salmon Fishcake	£13.95
Poached egg, creamed spinach	
Asparagus & Wild Garlic Hummus	£9.00
Poached egg	
Confit of Isle of White tomatoes	£9.00
Goats curd, tomato fondue, black olive puree, cheese Dauphine	

THE MAIN EVENT

Beer Battered Haddock	£19.00
Mushy peas, tartare sauce, lemon, triple cooked chips	
Beef Burger (two 4oz patties)	£18.95
Vegetarian Burger	£17.95
Caramelised onions, glazed cheddar cheese, homemade burger sauce, tomato, pickle, lettuce	
8oz Sirloin Steak	£34.00
French fries, beer-battered onion rings, grilled flat mushroom, dressed watercress, chimichurri sauce	
<i>£5.00 supplement for dinner inclusive rates</i>	
Cauliflower, Chickpea and Spinach Curry	£18.95
With rice, naan bread, poppadom, mango chutney	
Slow Cooked Belly Pork	£21.00
Potato and celeriac, gratin, cider and grain mustard sauce, tenderstem broccoli	
Slow Cooked Beef Featherblade Steak	£24.00
In stout, mushroom onions, bacon and roasted garlic mash	
Pan Fried Salmon	£25.00
Malaysian curried broth, prawns, mange tout and carrot, fine beans, spring onion, pak choi	
Pan Fried Lemon and Thyme Chicken	£18.00
White bean and chorizo cassoulet, Swiss chard, garlic aioli	
Sous Vide Rump of Lamb	£26.00
Goats curd, pea puree, new potatoes, broad beans, peas, jus	

ON THE SIDE

Homemade Halloumi Fries, Sweet Chilli	£6.00
Aspen Fries, Truffle Mayonnaise	£8.00
Crispy Cauliflower with Buffalo Sauce	£6.00
Buttered Broccoli	£4.00
Mixed Olives	£4.00
Peppercorn Sauce	£3.50
Homemade Bread	£3.95

DESSERTS

Homemade Sticky Toffee Pudding Served with praline ice cream, butterscotch sauce, Almond tuile	£9.00
Mixed Berry Pannacotta Mixed berries with shortbread	£8.50
Dark Chocolate Fondant Pudding Caramelised bananas, salted caramel sauce, banana ice cream	£11.50
Brick Pastry Apple Pie Homemade custard, burnt apple puree, cereal ice cream	£10.00
Local Cheese Selection Ask your server for details	£11.00
Ice Cream Selection	£7.50