

SET MENU A • 3 courses for £37.50

STARTERS

Soup of the Day

Artisan bread / Netherend Farm salted butter

Mackerel Pate

fennel / cucumber & dill salad

Chicken & Mushroom Rilette

grilled baby gem / rapeseed mayonnaise / focaccia

Roast Carrots

goats cheese mousse / preserved lemon / caramelised panko

MAINS

Glazed Beef Cheek

horseradish mash / pearl onion / pancetta / chestnut mushroom / red wine sauce

Breast of Free Range Chicken Kiev

creamed potato / thyme roasted onion / shallot marmalade / red wine sauce

Double Patty Scotch Beef Burger

brioche bun / beer cheese sauce / crispy bacon / caramelised onion / fries

Cauliflower Steak

cheddar cheese glaze / walnut & truffle dressing / crispy onion

Shetland Cod

sticky fried rice / pak choi / tenderstem broccoli / Thai green curry sauce

SIDES

Cauliflower Cheese	£6.50
Salt Baked Carrots	£5.50
Creamed Herb Potato	£5.00
Fries	£5.50
Hand Cut Chips	£5.50
Radicchio & Radish Salad	£5.00
Cavolo Nero	£5.50
Green Beans	£5.50

DESSERTS

Tiramisu

Sticky Toffee Pudding

butterscotch sauce / Thorntonhall vanilla ice cream

Cinnamon Panna Cotta

mulled pears / meringue

Dark Chocolate & Almond Cremeux

cherry sorbet / honeycomb

RALPH & FINNS

BAR — RESTAURANT



*Please inform us if you have any allergies or special dietary requirements.
Detailed allergen information is available on request.
A discretionary service charge of 10% will be added to your bill.*

SET MENU B • 3 courses for £48

Artisan Bread • butter or evoo

STARTERS

Barra Crab & Ginger Soup
prawn wontons

Duck Liver Parfait
pickled mushroom / pistachio / duck fat crouton

Barra King Scallops • £3 supplement
chorizo / pea / pickled shallot

Baked French Camembert
cranberry / walnut / garlic & rosemary bread

Chicken & Mushroom Rilette
grilled baby gem / rapeseed mayonnaise / focaccia

MAINS

Breast of Free Range Chicken Kiev
creamed potato / thyme roasted onion / shallot marmalade / red wine sauce

Gressingham 9oz Duck Breast
duck fat potato / parsnip / beetroot / cavolo nero / pickled blackberry sauce

East Coast Hake
braised leeks / hazelnut / bacon & mustard dressing / sea herbs

8oz Fillet Steak • £10 supplement
hand cut chips / pepper sauce

Cauliflower Steak
cheddar cheese glaze / walnut & truffle dressing / crispy onion

SIDES

Cauliflower Cheese	£6.50
Salt Baked Carrots	£5.50
Creamed Herb Potato	£5.00
Fries	£5.50
Hand Cut Chips	£5.50
Radicchio & Radish Salad	£5.00
Cavolo Nero	£5.50
Green Beans	£5.50

DESSERTS

Tiramisu

Sticky Toffee Pudding
butterscotch sauce / Thorntonhall vanilla ice cream

Dark Chocolate & Almond Cremeux
cherry sorbet / honeycomb

Cinnamon Panna Cotta
mulled pears / meringue

Cheese Selection • £3 supplement
house chutney / crispbreads / grapes

*Please inform us if you have any allergies or special dietary requirements.
Detailed allergen information is available on request.
A discretionary service charge of 10% will be added to your bill.*

RALPH & FINNS

BAR — RESTAURANT

SET MENU A

STARTERS

Soup of the Day

Artisan bread / Netherend Farm salted butter

Mackerel Pate

fennel / cucumber & dill salad

Chicken & Mushroom Rilette

grilled baby gem / rapeseed mayonnaise / focaccia

Roast Carrots

goats cheese mousse / preserved lemon / caramelised panko

MAINS

Glazed Beef Cheek

horseradish mash / pearl onion / pancetta / chestnut mushroom / red wine sauce

Breast of Free Range Chicken Kiev

creamed potato / thyme roasted onion / shallot marmalade / red wine sauce

Double Patty Scotch Beef Burger

brioche bun / beer cheese sauce / crispy bacon / caramelised onion / fries

Cauliflower Steak

cheddar cheese glaze / walnut & truffle dressing / crispy onion

Shetland Cod

sticky fried rice / pak choi / tenderstem broccoli / Thai green curry sauce

SIDES

Cauliflower Cheese

Salt Baked Carrots

Creamed Herb Potato

Fries

Hand Cut Chips

Radicchio & Radish Salad

Cavolo Nero

Green Beans

DESSERTS

Tiramisu

Sticky Toffee Pudding

butterscotch sauce / Thorntonhall vanilla ice cream

Cinnamon Panna Cotta

mulled pears / meringue

Dark Chocolate & Almond Cremeux

cherry sorbet / honeycomb

RALPH & FINNS

BAR — RESTAURANT



*Please inform us if you have any allergies or special dietary requirements.
Detailed allergen information is available on request.
A discretionary service charge of 10% will be added to your bill.*

SET MENU B

Artisan Bread • butter or evoo

STARTERS

Barra Crab & Ginger Soup
prawn wontons

Duck Liver Parfait
pickled mushroom / pistachio / duck fat crouton

Barra King Scallops • £3 supplement
chorizo / pea / pickled shallot

Baked French Camembert
cranberry / walnut / garlic & rosemary bread

Chicken & Mushroom Rilette
grilled baby gem / rapeseed mayonnaise / focaccia

MAINS

Breast of Free Range Chicken Kiev
creamed potato / thyme roasted onion / shallot marmalade / red wine sauce

Gressingham 9oz Duck Breast
duck fat potato / parsnip / beetroot / cavolo nero / pickled blackberry sauce

East Coast Hake
braised leeks / hazelnut / bacon & mustard dressing / sea herbs

8oz Fillet Steak • £10 supplement
hand cut chips / pepper sauce

Cauliflower Steak
cheddar cheese glaze / walnut & truffle dressing / crispy onion

SIDES

Cauliflower Cheese
Salt Baked Carrots
Creamed Herb Potato
Fries
Hand Cut Chips
Radicchio & Radish Salad
Cavolo Nero
Green Beans

DESSERTS

Tiramisu

Sticky Toffee Pudding
butterscotch sauce / Thorntonhall vanilla ice cream

Dark Chocolate & Almond Cremeux
cherry sorbet / honeycomb

Cinnamon Panna Cotta
mulled pears / meringue

Cheese Selection • £3 supplement
house chutney / crispbreads / grapes

*Please inform us if you have any allergies or special dietary requirements.
Detailed allergen information is available on request.
A discretionary service charge of 10% will be added to your bill.*

RALPH & FINNS

BAR — RESTAURANT