

# RALPH & FINNS

BAR — RESTAURANT

## MARKET MENU

2 courses £20 • 3 courses £24  
Until 5.30pm daily

## SNACKS

### CUMBRAE OYSTERS

3 for £9.00 • 6 for £17.50

Classic or  
Ralph & Finns' Spicy Sauce

|  |       |
|--|-------|
| Freedom Sourdough Bread<br><i>chicken butter / crispy shallots</i> | £4.50 |
| Gordal Olives  | £4.50 |
| Pickled Mussels  | £5.00 |
| Breaded Whitebait<br><i>garlic mayo</i>                            | £5.50 |

## SUNDAY ROAST

Roast Beef  
with all the trimmings,  
every Sunday  
• £18.50 •

## STARTERS

|   |        |  |        |  |        |
|---|--------|--|--------|--|--------|
| Soup of the Day<br><i>sourdough / Netherend Farm butter</i>         | £6.50  | Chicken & Ham Terrine<br><i>piccalilli / toasted bread</i>           | £8.50  | R&F Classic<br>Tiger Prawn Cocktail<br><i>tiger prawns / crab / crayfish / spicy tomato dressing</i> | £12.50 |
| Fish Soup<br><i>crab / ginger / coriander</i>                       | £9.50  | Baked Camembert<br><i>garlic loaf / tomato chutney</i>               | £10.00 | Thyme & Garlic Roasted<br>Isle of Wight Tomatoes<br><i>pine nuts / pickled shallots / mozzarella</i> | £8.50  |
| Marrbury Smoked Salmon<br><i>potato salad / quails egg / capers</i> | £14.00 | Isle of Barra Scallops<br><i>cauliflower / black pudding / apple</i> | £16.00 |  |        |

## MAINS

|   |        |
|---|--------|
| Free Range Chicken Kiev<br><i>creamed potato / pancetta / chestnut mushroom / pearl onions / red wine sauce</i> | £17.50 |
| Aberdeen Angus Burger<br><i>mature cheddar / cured bacon / tomato chutney / fries</i>                           | £16.00 |
| Scottish Crab & Crayfish Linguine<br><i>sunblush tomato / chilli / citrus fish cream</i>                        | £20.00 |
| Shetland Hake<br><i>hispi cabbage / crispy potato / chicken sauce / celeriac</i>                                | £18.50 |

## GRILL

8oz 28-Day Dry Aged  
Aberdeen Angus Fillet Steak • £34.00  
*all individual steaks include one side & one sauce but feel free to add more*

10oz 28-Day Dry Aged  
Aberdeen Angus Ribeye Steak • £30.00  
*all individual steaks include one side & one sauce but feel free to add more*

### STEAK SAUCES

Red Wine Jus • Brandy & Peppercorn Sauce •  
Garlic & Parsley Butter

### TO ADD

Scallops / Garlic Butter • £12.00  
Tiger Prawns / Garlic Butter • £10.00

## TO SHARE

28-Day Dry Aged Aberdeen Angus  
16oz Cote de Boeuf • £50.00  
28-Day Dry Aged Aberdeen Angus  
16oz Chateaubri& • £75.00

*all sharing steaks include two sides & two sauces but feel free to add more*

## MAINS

|  |        |
|--|--------|
| Cauliflower Steak<br><i>cheddar sauce / pickled walnut / onion marmalade</i>                                     | £15.00 |
| Highland Venison Loin<br><i>sweet &amp; sour red cabbage / sweet potato fondant / tenderstem broccoli / figs</i> | £24.00 |
| Breaded Shetland<br>Lemon Sole<br><i>warm tartare broth / peas / kale</i>  | £22.00 |
| Roast Butternut<br><i>spiced potatoes / lentil dahl / curried mayo</i>   | £15.00 |

## SIDES

|                |       |                               |       |                                       |       |
|----------------|-------|-------------------------------|-------|---------------------------------------|-------|
| Hand Cut Chips | £5.50 | Salt Baked Carrots            | £4.50 | House Salad                           | £4.00 |
| Fries          | £4.00 | Cauliflower Cheese            | £5.00 | Tenderstem Broccoli & Toasted Almonds | £4.50 |
| Creamed Potato | £4.00 | Roast Beetroot & Goats cheese | £5.00 |                                       |       |

Please inform us if you have any allergies or special dietary requirements. Detailed allergen information is available on request  
A discretionary 10% service charge is added to parties of 6 or more

