

The Ranch

STEAKHOUSE & GRILL

WHILE YOU WAIT

Warm ciabatta, extra virgin olive oil, aged balsamic, Cornish sea salt, cracked black pepper	3.50
Marinated jumbo green & black olives, lemon, chilli, garlic, dill & spices <i>gf</i>	3.50
Chargrilled garlic ciabatta	3.50

TO START

Cornish smoked mackerel pâté	6.00
Chargrilled crostini (<i>can be gf</i>)	
The Ranch classic prawn cocktail <i>gf</i>	7.00
Cocktail prawns, crisp salad leaves, pickles, Marie Rose sauce	
Crispy brie <i>v</i>	5.50
Salad, apple & raisin chutney	
Buffalo wings	7.00
BBQ sauce	
Slow braised pork ribs (half rack) <i>gf</i>	7.50
BBQ sauce	

KIDS - all served with skin-on fries

115g/4oz dry aged rump steak <i>gf</i>	8.00
Prime steak burger, BBQ sauce	6.00
Crispy chicken goujons, BBQ sauce	6.00

SIDES - see specials for today's sides

OTHER CUTS & SPECIALS

Please see 'The Butcher's Block' for today's options.

- Our butcher can provide any cut of meat.
If there is a certain cut you require for your party please let us know with 3 days notice & we will be happy to order it for you.

Signature cuts you may want to pre-order....

- Côte de boeuf (bone in rib eye - full flavoured cut with plenty of marbling)
- Chateaubriand (designed with two in mind, one of the real classics)

A concise list of common allergens contained in our food is available on request.

Please note it is possible that all of our dishes may contain traces of any common allergen.

gf = gluten free
v = vegetarian

GRILL - all served with skin-on fries

Buffalo wings	14.00
Deep fried chicken wings, BBQ sauce	
Slow braised pork ribs (full rack) <i>gf</i>	15.00
BBQ sauce	
The Ranch chargrilled prime steak burger	12.00
Brioche bun, lettuce, tomato, red onion, pickle, cheddar cheese, BBQ sauce	
Crispy southern fried chicken burger	12.00
Brioche bun, lettuce, tomato, red onion, pickle, cheddar cheese, BBQ sauce	
Why not top your burger with pulled pork?	3.00
Marinated & chargrilled butterfly breast of chicken <i>gf</i>	12.50
Fresh mozzarella, tomato pesto, roasted tomato	

28 DAY DRY-AGED STEAK

All steaks are chargrilled and served with a slow roasted tomato & skin-on fries

225g/8oz rump <i>gf</i>	16.00
(from the rear - great flavour - a little more bite)	
285g/10oz sirloin (on the bone) <i>gf</i>	22.00
(from the top sirloin - tender & full of flavour & texture)	
260g/9oz rib eye (tail on) <i>gf</i>	23.00
(very tender - good fat content for a rich flavour)	
200g/7oz fillet <i>gf</i>	24.00
(the most tender - little to no fat)	

HOMEMADE SAUCES

Blue cheese & port <i>gf</i>	3.00
Cracked black pepper & brandy <i>gf</i>	
Warm BBQ <i>gf</i>	
Garlic & parsley butter <i>gf</i>	

VEGETARIAN

Falafel & halloumi fritter burger <i>v</i>	11.00
Brioche bun, lettuce, tomato, red onion, pickle, coleslaw, sweet chilli sauce, skin-on fries.	
Or served as a salad.	

DESSERTS

Double chocolate and orange brownie, vanilla ice cream <i>gf</i>	6.00
Sticky toffee pudding, salted caramel ice cream, caramel sauce	6.00
Hot chocolate fudge sundae bowl - salted caramel & chocolate ice cream, chocolate sauce, fudge pieces, meringue pieces <i>gf</i>	6.00
Summer berry sundae - Strawberry ice cream, raspberry sorbet, berries, raspberry sauce, strawberry jelly <i>gf</i>	6.00
Ice cream / sorbet selection <i>gf</i>	5.50

