

## EVENING

### WHILE YOU WAIT

Warm ciabatta, extra virgin olive oil, aged balsamic, Cornish sea salt, cracked black pepper *v* 3.95

Marinated jumbo green olives with lemon & garlic *gf v* 3.50

Chargrilled garlic ciabatta *v* 3.50

### TO START

Cornish smoked mackerel pâté 6.50  
Chargrilled crostini (*can be gf*)

The Ranch classic prawn cocktail *gf* 7.00  
Cocktail prawns, crisp salad leaves, pickles, Marie Rose sauce

Crispy brie *v* 6.00  
Garden salad, apple & raisin chutney

Buffalo wings 6.50  
BBQ sauce

Slow braised pork ribs (half rack) *gf* 7.50  
BBQ sauce

### KIDS - all served with skin-on fries

115g/4oz dry-aged rump steak 8.50

Prime steak burger, BBQ sauce 6.00

Crispy chicken goujons, BBQ sauce 6.00

### SIDES - see specials board 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 or if you would like a bigger size of one of our menu steaks, please let us know with 3 days notice & we will be happy to order it for you.*

*Something to share for that special occasion?...*

- 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) 16.00  
BBQ sauce

Ribs & wings mix 16.00  
Half rack of ribs, small portion of wings, BBQ sauce

Marinated & chargrilled butterfly breast of chicken 12.50  
Fresh mozzarella, tomato pesto, roasted tomato

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

The Beef Rooster burger 16.00  
Brioche bun, prime steak burger, crispy southern fried chicken breast, lettuce, tomato, red onion, pickle, cheddar cheese, BBQ sauce

*Top your burger - Pulled pork 3.50 | Beef Chilli 3.50 | Jalepeños 1.50*

### DRY-AGED STEAK

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

225g/8oz rump 17.00  
*- From the rear - great flavour - a little more bite*  
*- We recommend no more than medium-rare for full succulence*

285g/10oz sirloin (on the bone) 22.00  
*- From the top sirloin - tender & full of flavour & texture*  
*- We recommend medium-rare to retain maximum tenderness*

255g/9oz rib eye (tail on) 23.00  
*- Very tender - good fat content for a rich flavour*  
*- We recommend medium to ensure the fat is well rendered*

200g/7oz fillet 24.00  
*- The most tender - little to no fat*  
*- We recommend blue to rare to retain succulence and flavour*

*Surf & turf - Top your steak with garlic tiger prawns 3.75*

### HOMEMADE SAUCES

3.00

Blue cheese & port *gf*

Cracked black pepper *gf*

Warm BBQ *gf v*

Garlic & parsley butter *gf v*

### VEGETARIAN

Falafel & halloumi fritter burger *v* 11.00

Brioche bun, lettuce, tomato, red onion, pickle, coleslaw, sweet chilli sauce, skin-on fries.

*Or served as a salad.*

### DESSERTS

Chocolate & orange cheesecake brownie, vanilla ice cream *gf v* 6.00

Sticky toffee pudding, salted caramel ice cream, caramel sauce *v* 6.00

Hot chocolate fudge sundae bowl - Salted caramel & chocolate ice cream, chocolate sauce, fudge pieces, meringue pieces, clotted cream *gf v* 6.50

Berry sundae bowl - Strawberry & vanilla ice cream, berry compote, strawberry jelly, meringue pieces, clotted cream *gf v* 6.50

Ice cream selection *gf v* 5.50

Sorbet selection *gf v* 5.50

