



THE RYEBECK HOTEL

BOWNESS ON WINDERMERE

GIDDY GOOSE MENU

STARTERS

Soup of the Moment - 8

Crayfish Popcorn - 9

Tempura battered crayfish, caper scraps, bloody Mary aioli

Cheese on Toast - 8

"Kidderton Ash" Goats Cheese, Beurre Noisette, Toast, Heritage Tomatoes, Black Garlic

Matcha Tea Smoked Duck - 9

Capaccio of Duck, Raspberries & Watercress

Cartmel Valley - Trio of Chipolatas - 8

Venison & Cranberry, Game & Redcurrant, Cumberland & Black Pudding, Honey Mustard Crème Fraiche

MAIN COURSES

Rag Pudding - 22

*6 hour slow braised beef shin suet, proper chips
"Pont Neuf", chip shop mushy peas, bone marrow jus*

Giddy Goose Burger - 22

*2 x 2 oz Beef & Bone Marrow patties, smoked streaky
bacon, drenched in maple syrup, soaked in smoked
applewood cheese, burger garnish, Giddy Goose
coleslaw, curly fries*

Lamb Spiced Tagine - 24

*8 Oz lamb steak Ras El Noot (served pink), chickpea,
sweet potato, squash, tagine, Moroccan spices,
mop up plate flat bread*

Piri Piri Chicken - 20

*Pan seared corn-fed chicken, sauté Ratta potatoes,
chorizo, spinach, charred tender stem broccoli,
chilli oil, baby coriander*

Venison Two Ways - 24

*Haunch of venison (served pink) potato fondant,
6 hour braised red cabbage, yellow carrots,
mini venison cottage pie, rosemary roast pan jus*

Movin Mountain Burger - 18

*Plant Based Burger, Salad & Sauce
& Crispy Curly Fries*

Traditional Fish & Chips - 19

*Beer Battered Haddock, Proper Fat Chips,
Caper Battered Scraps, Tartar Sauce,
Chip Shop Mushy Peas*

Porchetta - 22

*Apricot & Wild Garlic, Rosemary Lemon Rolled Pork Belly,
Olive Oil Sage Mashed Potatoes,
Creamed Cabbage & Pancetta*

Simply Steak - 38

*10 oz Ribeye cooked to your liking,
Proper fat chips & Peppercorn Sauce*

DESSERTS

Sticky Toffee Pudding,
Salted Caramel
Ice Cream

8

Apple & Summer
berry Crumble,
lashings of English Custard

8

Chocolate Brownie,
Vanilla Ice Cream
& Hazelnut Dust

8

IF YOU HAVE ANY SPECIAL DIETRY REQUIREMENTS
PLEASE INFORM A MEMBER OF STAFF