

The Ryandale MOY

MENU

Opening Hours

Monday - Friday 8.00am - 9.00pm

Saturday 8.00am - 9.30pm

Sunday 8.00am - 9.00pm

At The Ryandale our food is prepared to order using only the finest ingredients available.

We produce quality food with exceptional flavours and taste.

Everything on our menu is made in-house on a daily basis so that we can maintain the highest food quality standards.

We hope you enjoy your meal

www.theryandale.com

STARTERS

Choice of Freshly Prepared Soup	£4.50
with homemade wheaten	
Garlic Ciabatta (V)	£4.50
with cheese 50p extra	
Chicken Caesar (GF?)	£5.00 main £9.50
baby gem, bacon, croutons & parmesan	
Breaded Mushrooms (V)	£5.00
seasonal leaves & garlic aioli	
Chilli Dusted Chicken Strips	£6.00 main £13.00
Little gem, peppers & sundried tomato & chilli mayo	
Shallow Fried Brie (V)	£5.50
Cranberry & port dressing	
Homemade Chicken Liver Paté	£6.00
toasted ciabatta & caramelised fennel	
Vegetable Spring Roll (V)	£6.00
Chilli dip	
Egg Ceasar salad (GF?) (V)	£5.00
Egg mayonnaise presented on a classic Caesar salad	
Smoked Salmon & Prawn Timbal (GF)	£7.50
Little gem, marie rose and wheaten	
Ryandale Seafood Chowder (GF?)	£6.00 Main £11.00
Five Spiced Duck (GF)	£8.00
Pickled cabbage, soy & ginger glaze	
Tiger Prawns in Filo	£6.50
Petit salad, chilli mayo	

Please Note: All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, intolerance or special dietary requirement it is essential that you let us know when placing your order. Full allergen information is available.

(G): Gluten Free

(GF?): Dishes that can be made gluten free on request

(V): Vegetarian

MAIN COURSES

CHICKEN

Chicken Curry (GF?)	£11.50
roast chicken pieces in Chef's own curry sauce, poppadom & herb infused rice	
Chicken Goujons	£11.00
mixed baby leaf salad, side order & choice of dip	
Chicken Fillet Burger	£11.50
Spiced crumbed chicken fillet, bacon, chipolte sauce, cheddar & side order	
Chicken Carbonara (GF?)	£11.50
needs no introduction! Garlic bread	
Cold Meat Salad (GF?)	£10.50
chicken, turkey, ham	
Extra for prawn or beef	£2.00
Chilli Dusted Chicken Stir-fry	£13.00
breaded chilli chicken, Asian style vegetables	
Chargrilled Chicken Supreme (GF)	£12.00
Scallion mash and choice of sauce	
Cajun Crusted Chicken (GF?)	£12.00
Penne pasta, homemade marinara sauce	

FISH

Breaded Fillet of Cod	£12.00
mushy peas, tartar sauce, lime & side order	
Citrus Baked Sea Bass (GF)	£15.00
baby potatoes, rocket & samphire chive & tomato dressing	
Cajun Blackened Salmon (GF)	£15.00
served with soy and chilli seared vegetables	
Battered Scampi	£13.00
served with sundried tomato & gherkin salad, tartar sauce	
Smoked Haddock (GF)	£12.00
potato, leek & pea chowder	

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GRILLED

All our meat is supplied by our local butchers - hung for 28 days for flavour and tenderness

8oz Sirloin	£15.00
12oz Sirloin	£21.00
10oz Fillet	£24.00
20oz T-Bone	£25.00
Surf & Turf	£21.00
8oz sirloin, tiger prawns in filo	

All steaks are served with battered onions & choice of side

Choice of sauce (extra)	£2.50
Steak Sandwich	£18.00
Beef fillet strips, saute onion, pepper sauce on garlic ciabatta	
8oz Ground Beef Burger	£12.00
cheddar, bacon, BBQ sauce, served in a brioche bun & side order	
Slow Roasted Silverside of Beef (GF)	£14.00
champ, selection of vegetables, with sherry jus	
Medallions of Beef (10oz)	£26.00
Boxy potato, pepper cream & tobacco onions	
Beef Stroganoff (GF)	£17.00
Paprika marinated fillet of beef strips, stroganoff sauce, herb infused rice	
Beef lasagne	£11.00
Petit salad, coleslaw and garlic ciabatta.	
Five Spiced Duck (GF)	£16.00
Pickled cabbage, sweet potato, soy & ginger glaze	
Beef & Bird Burger	£15.00
8oz burger, spiced chicken, brie & sweet tomato chutney	
Honey Grilled Gammon & Pineapple	£13.00
Selection of vegetables & potato	

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VEGETARIAN

Penne Pasta (GF) (V)	£9.50
Parmesan & wholegrain mustard cream, grilled mushroom, sundried tomato	
Brie & Broccoli Potato Bake	£11.50
Tomato chutney & parmesan (GF) (V)	
Vegetable Spring Rolls (V)	£9.50
sweet chilli dressing	
Roast Vegetable & Sweet Potato Curry (GF?) (V)	£9.50
herbed rice & poppadum	

CHILDRENS MENU (under 12s)

Roast Chicken Dinner with Potato & Vegetables	£7.50
Sausages & Mash	£5.50
Chicken Fillet (or Cod) Goujons & Chunky Chips	£5.50
6oz Burger & Skinny Fries	£6.00
Vegetable Spring Roll with Sweet Chilli Dip (V)	£6.50
Chicken Carbonara (GF?)	£6.50
Beef Lasagne & Garlic Bread	£6.50
Chicken Curry & Rice (GF)	£6.50

CHILDREN'S DESSERT

Ice-Cream	£1.50
Chocolate Fudge Cake	£3.00
Hot Chocolate and Marshmallows	£2.00

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SIDES

All priced at£3.50

Chunky Chips (plain, garlic or chilli)
Skinny Fries
Traditional Champ **(GF) (V)**
Baby Boiled Potatoes **(GF) (V)**
Onions Sautéed / French Fried

Coriander Rice **(GF) (V)**
Garden Peas **(GF) (V)**
Saute Mushrooms/ Grilled Flatcap **(GF) (V)**
Chef's Selection of Seasonal Vegetables **(GF) (V)**
Chef's herb roasted root veg **(GF) (V)**
Baked potato **(GF) (V)**
Sweet Potato Fries
House Salad - Potato salad, coleslaw, mixed leaves, cheese, etc **(V)**
Crispy Salad - Baby gem, pepper, onion, beetroot and cherry tomato **(V)**

Crispy onions.....**£4.00**

Coleslaw / Potato Salad**£1.50**

SAUCES

All priced at£2.50

Peppered Diane
Rosemary Jus Pan Gravy
Bushmills
White Wine

(All our sauces are gluten free except Pan Gravy)

SOMETHING SWEET

All priced at £3.95

Fresh Fruit Pavlova **(GF)**
Home Made Apple Pie
Jam and Coconut Sponge
Sherry Trifle
Cheese Cake *(ask your server for today's flavour)*
Chocolate Fudge Cake
Sticky Toffee Pudding

SPECIALS

Ask staff about our specials of the day

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BEVERAGES

Tea.....£2.00
Regular Coffee.....£2.00
Tea/Coffee and Scones.....£4.00
Tea/Coffee and Biscuits£3.00

Speciality Coffee:

Irish, Royal, Calypso, Baileys, Jamaican, Russian.....£6.00



Espresso..... £3

Freshly roasted coffee, brewed under intense pressure, yielding a single “shot” of intense coffee capped with a gold/brown crema.

Espresso Con Panna £3

A single espresso with a topping of freshly whipped cream.

Espresso Macchiato £3

A single espresso topped with a short head of foamed milk to retain the warmth of the coffee beneath.

Caffe Americano £3

An espresso diluted with hot water to form a long black coffee.

Cappuccino £3

Smooth hot milk is poured onto espresso before being capped with velvet microfoam. Chocolate dusting optional.

Caffe Latte £3

Flat hotmilk is poured into a single espresso to fill the cup crowned with a short head of foamed milk

Caffe Mocha..... £3

Chocolate syrup cover the bottom of the cup mingling a single espresso. Steamed milk fills the cup and foamed milk seals in the heat, topped with a sprinkle of coca.

Red Wine

1. El Tidon Tempranillo Cabernet- Spain.....£14.55

On the nose, this is a wine with a powerful intensity of fruity aromas. On the palate, it is round with good structure & fruit intensity. The finish is long and refreshing.

Food Pairing - Red Meat Dishes

2. Tini Sangiovese- Italy£15.95

Mmm... brambly berried fruit that's plenty ripe and yet still bright make for one tasty drop! Gentle roasted notes give way to a palate of red and black plums.

Food Pairing - Wild Venison & Meat Dishes

3. Tierra Delrey Merlot- Chile£15.95

This exclusive Chilean Merlot encompasses aromas of rich black cherry and plum, displaying further complexity on the palate with hints of dark chocolate. Medium-bodied and well balanced wine with a rich finish.

4. Casella Mallee Point Shiraz- Australia.....£17.45

Light and snappy, with pretty cherry and herb flavours, followed by a silky finish.

Food Pairing - Burgers & Sausages

5. Novecento Malbec- Argentina£18.95

A young fruity Malbec, showing plum and blackcurrant. Velvety texture with tons of fruit on the palate.

Food Pairing - Beef, Pork, Chicken, Vegetables & Pasta

6. Beyond Horizons Cabernet Sauvignon - Australia£20.55

Deep crimson purple, the aromas are distinctly varietal showing blackcurrant, mint & cedar. The palate is beautifully poised, bursting with blackcurrant & chocolate flavours with classy French oak adding savoury complexity & structure.

Food Pairing - Beef, Pork, Chicken, Vegetables & Pasta

7. Domaine Du Chateau Deau Pi- not Noir - France£21.45

The wine is dry on the palate, fairly light bodied, but with chewy tannins and mid-level acidity. The earth notes on the palate bring vegetal elements of mushroom and black olive.

Food Pairing - Beef, Pork, Vegetables & Pasta

8. Cuna de Reyes Rioja Crianza- Spain£24.45

Bursting with ripe fruit aromas, tones of toasted oak & vanilla. Delicious, round, nutty palate with a subtle vanilla-berry.

Food Pairing - Beef, Pork, Chicken, Vegetables & Pasta

White Wine

9. El Tidon Sauvignon Blanc - Spain£14.55

A very elegant white wine with hints of white blossoms and a touch of lemon on the palate, hints of apple, pear and citrus fruit. Long finish with a lot of finesse and class!

Food Pairing - Chicken, Pork, Vegetables & Pasta

10. Tini Garganega Pinot Grigio - Italy£15.95

Grown in the north-eastern regions of Italy, this Garganega Pinot Grigio is characterised by its intense floral and fruity aromas and full, fresh flavours.

Food Pairing - Pasta, Meat & Fish

11. Santa Alvara Sauvignon Blanc- Chile£17.45

This crisp Sauvignon Blanc offers aromas of gooseberry and elderflower, leading to a refreshing medium-bodied palate with green apple fruit flavours and a citrus kick on the finish.

Food Pairing - Chicken, Pork, Vegetables, Fish & Pasta

12. Fantini Malvasia Chardonnay - Italy£17.45

On the palate it strikes just the right balance between youthful exuberance, fresh citrus fruit and a ripe, peachy quality. Good length and buttery peachy perfumes on the finish.

Food Pairing - Chicken, Pork, Vegetables & Pasta

13. Casella Mallee Pt Chardonnay- Australia£17.55

This Chardonnay flaunts aromas of fresh tropical fruit with touches of coconut and vanilla oak.

Food Pairing - Chicken, Pork, Vegetables & Pasta

14. Chateau la France Bordeaux White - France£19.55

A powerful nose of exotic fruits and white flowers, typical aromas of grapefruit following through on the palate.

Food Pairing - Chicken, Fish & Vegetables

15. The Ned Sauvignon Blanc - New Zealand£20.45

The Ned Sauvignon Blanc 2015, winner of a Pure Elite Gold Medal AIRNZ Beautiful citrus flavours with a crisp, crunchy finish | Food Pairing - Chicken, Pork, Vegetables & Pasta

16. Martin Wassmer Muller Thur- gau - Germany£22.95

Has a taste of wild flowers & herbs mixed with a fresh citrus aroma. The taste finished with an abundance of grapefruit and grapes. | Food Pairing - Light Dishes

Rose Wine

17. Feather Falls Californan Zin- fandel Rose- USA.....£16.55

This is not a typical Californan Rose- But this is Zinfandel- Rich smooth flavour-some & medium rather being too sweet-strawberries & cherries but not sickly.

Food pairing- Chicken, Pork, Vegetables & Pasta

Ryandale House Sparking

18. Nua Prosecco 750ml- Italy£19.95

This pale yellow sparkling is elegant and crisp, with a fruity bouquet of citrus and tropical fruits. The palate is mellow and textured, and shows an amazing harmony between all aspects of the wine.

19. Nua Prosecco 200ml- Ita- ly£4.95



The
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DRINKS MENU

COCKTAILS

BLACK RUSSIAN

ABSOLUT AND TIA MARA SHAKEN AND TOPPED WITH COKE

RUM MOJITO

BACARDI, MUDDLED WITH MINT LEAVES AND FRESH LIME WEDGES COMBINED WITH SUGAR SYRUP AND CRUSHED ICE

BOMBAY BRAMBLE

BOMBAY GIN MIXED WITH FRESH LEMON, SUGAR SYRUP AND TOPPED WITH CRÈME DE MURE

EXPRESSO MARTINI

ABSOLUT VODKA, TIA MARIA, SUGAR SYRUP AND A SHOT OF HOT EXPRESS

HARVEY WALLBANGER

ABSOLUT VODKA, GALLIANO INFUSED WITH PURE ORANGE JUICE.

STRAWBERRY/BANANA DAIQUIRI

BACARDI, STRAWBERRY/BANANA LIQUEUR, FRESH STRAWBERRIES/BANANAS BLENDED WITH ICE

COSMOPOLITIAN

A LIGHT AND FRUITY COCKTAIL OF ABSOLUT VODKA, TRIPLE SEC, FRESH LIME AND CRANBERRY

FRENCH MARTINI

ABSOLUT VODKA, CHAMBORD & PINEAPPLE JUICE

WHISKEY SOUR

JAMESON, FUSED WITH FRESH LEMON AND SUGAR SYRUP. GREAT FOR FANS OF IRISH WHISKEY

NON-ALCOHOLIC DAIQUIRI - £3.50

ALL £4.95

GINS

GORDONS£2.80

GORDONS PINK£3.00

BOMBAY£3.30

PLYMOUTH£2.90

BEEFEATER.....£2.80

BEEFEATER 24£3.50

BEEFEATER PINK£3.10

MONKEY 47£4.50

GUNPOWDER£4.10

HENDRICKS£3.60

JAWBOX£3.70

SHORTCROSS£4.00

COURANN£3.30

Garnish - Lemon, Lime, Grapefruit, Orange, Cucumber & Raspberry

Mixers - Club

White, Tonic, Slim-line Tonic, Soda, Ginger, Bitter Lemon, Ginger Ale

Fever-Tree Tonic, Elderflower, Ginger Ale, Mediterranean, Slim-line



The
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SPIRITS

IRISH WHISKEY

Jameson

Jameson Caskmates

Jameson Crested

Powers

Bush

Black Bush

SCOTCH WHISKY

Famous Grouse



RUM

Bacardi

Morgans Spice

Thompsons Dark

Vat 19

VODKA

Absolut

Smirnoff

Absolut Raspberri

Grey Goose

MIXERS

Coke, Diet coke, 7 up, 7 up free, club lemon & orange, apple and orange 55, Lucozade, Still & Sparking Water