

MENU

ALL DAY SELECTION

- **HOMEMADE BREAD PLATTER**
A selection of The Richmond's own freshly baked bread served with balsamic vinegar, sherry vinegar and olive oil **£7.95**
- **CHEESE PLATTER**
A variety of English, British and Irish cheeses with chutneys and biscuits **£7.95**
- **MEAT PLATTER**
A mixture of continental meats with olives, caper berries and bread **£7.95**

SANDWICHES

- **Smoked Salmon Bagel** with cream cheese served with watercress, pickled cucumber and dressed salad **£6.95**
- **Goats Cheese and Beetroot Rocette Ciabatta** with mustard dressing, served with tomato and balsamic salad **£6.95**
- **Grilled Chicken Breast and Chorizo Ciabatta** topped with baby spinach and homemade ketchup, served with salted crisps and baby leaf salad **£6.95**

HOT SANDWICHES

- **B.L.T.** Bacon, lettuce and tomato sandwich on your choice of white or brown bread, served with baby leaf salad and salted crisps **£5.95**
- **Croque Monsieur** Cumbrian ham and gruyere cheese grilled to perfection on brown or white bloomer bread **£6.95**
- **Book Maker** grilled rib eye steak with a soft fried egg and caramelised onions, served on ciabatta alongside baby leaf salad and crisps **£9.95**

BRITISH & LOCAL CLASSICS

- **Sausage and Mash** with onion gravy **£11.95**
- **Ribeye Steak** with grilled tomato, mushrooms, chips, and choice of peppercorn, bernaise, or diane sauce **£18.95**
- **Liverpool Scouse** served with beetroot and bread and butter **£10.95**
- **Richmond Burger** topped with bacon, cheese, onion ring and salad **£11.95**
- **Richmond Caesar Salad** your choice of vegetarian, chicken or anchovy **£9.95**
- **Richmond Poached Egg on Toast** **£5.95**

TABLE D'HOTE

£14.95 MAIN COURSE

£19.95 TWO COURSES

£24.95 THREE COURSES

STARTER

- **Soup of the day** served with The Richmond's own freshly baked bread
- **Crispy squid** with slow cooked pork belly and homemade chilli mayonnaise
- **Salmon rillettes** with pickled cumber, horseradish, cheval chantilly & rye bread crisps
- **Ham Hock and Black Pudding Terrine** with capers and cornichons, soft boiled hen eggs with brioche

MAINS

- **Smoked and slow cooked daube of beef** with horseradish, served with mustard dumpling and pomme puree
- **Roasted Chicken Breast** cooked in a smoked paprika spiced rub, served with grilled baby gem, red onion, green beans and new potato salad
- **Butternut squash and black stick blue risotto** served with a pear, walnut and red chard salad
- **Confit duck leg** with glazed parsnips and carrots, with spiced apple compot and thyme jus

SEE WAITER FOR DAILY SPECIALS & DESSERTS

SIDES

£2.50

- Rocette and parmesan salad
- Mixed salad
- Chips (thin or thick cut)
- Sautéed, mashed, or baked potato
- Green beans
- Buttered carrots
- Tomato, shallot and basil salad

WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM ALLERGENS AND THEREFORE CANNOT ACCEPT ANY LIABILITY IN THIS RESPECT. GUESTS WITH SEVERE ALLERGIES ARE ADVISED TO ASSESS THEIR OWN LEVEL OF RISK AND CONSUME DISHES AT THEIR OWN RISK. PLEASE ASK A MEMBER OF STAFF REGARDING ALLERGY INFORMATION IN RELATION TO A PARTICULAR DISH.