

SET LUNCH MENU  
45€/guest

**RYLEIGH'S**

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## STARTERS

### **Creamy French Onion Soup**

Served with Gruyère Cheese Baguette (1a,1e,4,13)

### **Crispy Calamari**

Sambal & Lemon Aioli (1a,4,6,7,9,12,13)

### **Goat Cheese & Beetroot Salad**

Chicory, Sweet & Sour Dressing, Pistachios (3f,4,13)

### **Ryleigh's Chicken Caesar Salad**

Marinated Chicken, Smoked Bacon Lardon, Shaved Parmesan,  
Herb Crouton, Crispy Anchovies (1a,4,7,8,12,13)

## MAINS

### **Flat Iron Steak** (10€ supplement)

Truffle Mash, Sprouting Broccoli, Pepper Sauce (4,9,13)

### **Sea Bream Schnitzel**

Sauce Gribiche, Warm Potato Salad (1a,4,7,8,10,12,13)

### **Half Roast Chicken**

Heirloom Tomatoes & Red Onion Salad, Potato Bake (4,13)

### **Baked Broccoli Mac'n'Cheese**

Whipped Burrata, Basil Pesto (1a,4,7,12,13)

### **Roast Heritage Carrots** (vegan)

Borlotti Beans stew, Cavolo Nero, Pomegrante (9,13)

## DESSERTS

### **Vanilla Burnt Basque Cheesecake**

Blueberry Compote (1a,4,7)

### **Sticky Toffee Pudding**

Roast Banana Ice Cream, Caramel Sauce (1a,1e,4,7)

### **Chocolate And Orange Crunchy Bar**

Pistachio Crumbs, Coconut Sorbet, Mango Coulis (1 a,1e,3f,4,7,13)

### **Cheese Plate**

Ballilisk Single Rose Brie, Relish, Grapes, Crackers (1a,3a,3b,3f,4,7,13)

#### ALLERGEN KEY

1. Cereals Containing Gluten a)Wheat b)Spelt c)Khorasan d)Rye e)Barley f)Oats 2. Peanuts 3. Nuts a)Almonds b)Hazelnuts  
c)Cashews d)Pecan Nut e)Brazil Nuts f)Pistachio g) Macadamia h)Walnut 4. Milk 5. Crustaceans a)Crab  
b)Lobster c)Crayfish d)Shrimp 6. Molluscs 7. Eggs 8. Fish 9. Celery 10. Soy 11. Sesame Seeds 12. Mustard  
13. Sulphur Dioxide & Sulphites 14. Lupin

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**ROOFTOP GRILL**