

Rufford

The Savile Carvery Restaurant

~ Open from 11am daily ~

To make a booking please telephone 01623 821350

Starters

Chef's Homemade Soup of the Day <i>served with organic Bloomer bread and butter</i>	£4.50
Homemade Tomato and Basil tart topped with melted Parmesan	£4.75
Warm Goats Cheese salad with beetroot, walnuts and red onion marmalade (GFO)	£5.95
Giant beer battered onion rings with garlic Mayonnaise and sweet chilli sauce	£4.95
Homemade chicken pate served with brown toast and Autumn sultana and apple chutney (GFO)	£5.25
Mini Fish and Chips – Chef's homemade succulent battered cod goujons served with potato straws, mushy peas and homemade tartare sauce	£6.50

From the Carvery

Served from 12 noon – 2pm

Choose from our

Classic Carvery – (Mon – Sat) 12noon – 2pm £8.50
or Vegetarian Dishes (v) £8.50

Classic Carvery – (Sun) 12noon – 2.30pm £8.95
or Vegetarian Dishes (v) £8.95

All served with a selection of fresh seasonal potatoes, vegetables and Rufford's Home made Yorkshire Puddings

Children's Menu

12 and under - £5.50

Child's Carvery Meal (served from 12noon - 2pm)
Choose from our Classic Carvery

Cod Fish Fingers served with cheesy mashed potato and garden peas

Tomato and Cheese pizza with potato wedges, carrot, cucumber and cherry tomatoes

All served with a scoop of Vanilla ice cream and sauce with sprinkles and a fruit juice or fizzy drink.

Salads

Warm Goats Cheese and walnut served with a seasonal salad, a ciabatta roll and homemade coleslaw £8.65

A choice of carvery meats served with seasonal salads, a ciabatta roll and homemade coleslaw £8.50

Homemade Quiche of the Day served with seasonal salad, a ciabatta roll and homemade coleslaw £8.65

Ciabattas, Burgers & Stacks

A choice of carvery meat served in a warm ciabatta with a salad garnish and roast potatoes	£6.95
or Brie and Red Onion marmalade served in a warm ciabatta with a salad garnish and roast potatoes (v)	£6.95
Truly Traditional Fish & Chip Stack – Fillet of Cod freshly battered, served with chunky chips, mushy peas and homemade tartare sauce	£8.95
Rufford's Veggie Stack – A butternut squash, Goats cheese and beetroot burger stacked with tomato, rocket and red onion, served with homemade coleslaw, potato wedges and tomato salsa	£8.95

Side Orders & Extras

Extra Roasties ~	£2.00
Extra Wedges ~	£2.00
Giant Beer Battered Onion Rings ~	£2.50

Desserts - £4.75

Chef's Dessert of the Day, served warm with custard or ice cream

Rufford's Own Sweet Cookie Fondant cup – A salted caramel and white chocolate cookie fondant with a warm centre of milk chocolate ganache served with vanilla ice cream

Chef's Own classic Tiramisu

Vanilla Crème Brulee served with vanilla shortbread

Raspberry and Lemon sorbet served with winter berries

For our Gluten Free Dessert of the Day

**Please ask your server **

Cakes and Pastries

Homemade Sultana Scone, Strawberry Jam and Cream served with a Pot of Tea or Cup of Coffee £3.75

Rufford's Own Secret Recipe Carrot Cake £2.75

Toasted Fruit Tea Cake £1.75

GFO – gluten free option available

~ We cannot guarantee that our products are allergy or indeed calorie free. All our dishes are made fresh daily. Our Chefs are happy to discuss the ingredients and cooking methods we use, and will endeavour to cater for any special dietary requirements. Please feel free to ask your waitress for details ~