

PRE-DINNER NIBBLES

Topped Bruschetta; Toasted Bruschetta Bread with Garlic, Tomato, Basil and Goats Cheese Drizzled with Olive Oil 4.50

Flavoured Flat Breads; Warm Rosemary & Garlic and Tomato & Cheese Flatbreads served with Balsamic Oil & Aioli Dip 4.50 (V)

Antipasti Board; Italian Ham, Sliced Chorizo, Salami, Mixed Roasted Peppers, Spanish Olives, Feta Cheese, Toasted Crusty Bread & Balsamic Dipping Oil 5.50

STARTERS

Dressed Bridlington Crab,
Served with a Mixed Salad, Toasted Breads & a Pot of Lemon Mayonnaise 7.95
(Subject to Availability)

Pork Belly Slowly Braised in our own Barbeque Marinade served with Chive Crème Fraiche and Salad Garnish 5.95

Tempura Battered King Prawns; Hand Battered and Deep Fried served on a Bed of Stir-fried Vegetables Cooked in a Tomato & Sweet Chilli Sauce 6.95

Poached Smoked Haddock Fillet, Nestled on Spring Onion Crushed Potatoes, Topped with a Soft Poached Egg and Finished with a Whole Grain Mustard Sauce 6.95

Pan Fried Pork Medallions & Black Pudding, Cooked in a Creamy Sauce of Chilli, Lemon, Garlic & Chive, Finished with Crème Fraiche, Served with Crusty Bread 6.50

Freshly Steamed Mussels in a Creamy Tomato and Herb Sauce Topped with Crispy Chorizo, Served with Crusty Bread 7.95

Seafood Platter; Norwegian Prawns in a Seafood Dressing, Topped with Oak Roast & Smoked Salmon Nestled on a bed of Crispy Salad with a Crème Fraiche & Chive Dressing and Brown Bread & Butter
Starter: 6.95 Main Course: 13.95

A Bowl of our Delicious Homemade Soup
Topped with a Cheesy Crouton & Served with Crusty Bread and Butter 4.50

MAIN COURSES

Pan Fried Lamb Cutlets, Topped with a Ginger & Mint Crust, Served Pink, on a Bed of Carrot & Parsnip puree and Finished with a Red Wine Jus £15.95

Grilled Fillet of Halibut; Fillet of Halibut on a Bed of Garlic & Thyme Roasted Vegetables, Topped with a Tomato and Basil Sauce Finished with a Pesto Dressing 16.95

Roasted Salmon Fillet, Topped with a Lemon, Parmesan & Chilli Crust on a Bed of Sauté Green Beans with Prawns in a Creamy Lemon Butter Sauce 15.50

Served with Chefs Potatoes of the Day

Mediterranean Style Chicken; Oven Baked Chicken Breast Stuffed with Feta Cheese, Tomato, Roasted Pepper, Olives & Basil, Wrapped in Italian Ham and served with a Creamy Tomato and Basil Sauce 14.95

Grilled Fillet of Sea Bass; Seabass Fillets Cooked with King Prawns in a Creamy Chilli Sauce, served on a Bed of Roasted Peppers and Topped with Spring Onions 16.95

Served with a Selection of Fresh Vegetables & Chefs Potatoes of the Day

Fillet of Locally Smoked Haddock, On a Bed of Sweet Potatoes Roasted with Red Onion, Garlic & Rosemary, with Crispy Chorizo and Finished with a Spiced Tomato Dressing 14.95

Served with Chefs Seasonal Vegetables

Yorkshire Reared Steak

Cooked to your liking with Chunky Chips, Homemade Onion Rings & Vine Tomatoes

8oz Peppercorn Fillet Steak 23.95
(served with a Creamy Peppercorn Sauce)

10oz Chilli & Garlic Sirloin Steak 19.95
(served with a Creamy Chilli & Garlic Sauce)

Homemade Steak & Ale Pie; Our Popular Short Crust Pastry Pie Packed with Chunks of Slowly Cooked Beef in a Rich Guinness Gravy with Chunky Chips & Mushy Peas 10.95

Hand Battered Cod & Chips; Deep Fried Skinless Fillet of Cod in a Crispy Golden Batter with Chunky Chips & Mushy Peas 8.95

PASTA & VEGETARIAN

Spiced King Prawn & Chorizo Penne;
A Bowl of Penne Pasta with Juicy Pan Fried King Prawns & Chorizo in a Tomato and Basil Sauce with Fresh Chillies, Finished with Parmesan Shavings 12.95

Rags Own Beef Lasagne Recipe;
A Dish of Rags Own Recipe Lasagne Topped with Grilled Parmesan Cheese and Served with Chunky Chips and Salad 9.95

Winter Squash Linguine; A bowl of Linguine Pasta Tossed with Pureed Butternut Squash, Mushroom, Spinach and Goats Cheese in a Creamy Sauce 9.95(v)

Roasted Butternut Squash & Sweet Potato,
On a Bed of Mediterranean Vegetables with a Tomato and Garlic Sauce Finished with Feta Cheese and Served with a Side Salad 9.95 (v)

HANDMADE BURGERS

All Burgers are served in a Soft Brioche Roll with Lettuce, Beef Tomato & Onion Rings, Chunky Chips and a Pot of Relish

Juicy Steak Burger; Prime Minced Steak Burger Topped with Caramelized Onions, Melted Cheddar & Tomato Relish 11.95

Go 'Mega Burger'; Two Prime Steak Burgers Stacked High with Double Melting Cheese, Onion Rings & Tomato Relish 15.95

BBQ Chicken Fillet Burger; Pan Fried Chicken Breast Smothered in BBQ Sauce, Topped with Crispy Bacon & Melted Cheddar Cheese with a Sweet Corn Relish 13.95

Chickpea, Mushroom & Coriander Burger;
Rags own Recipe of Chickpeas & Mushrooms flavoured with Coriander, topped with Melted Cheddar and a Crème Fraiche Dressing. Accompanied by Sweet Corn Relish 9.95 (v)

Food Allergies and Intolerances

Before Ordering, please speak to our staff about your requirements

Rags Restaurant Ltd.
01262 400355

SANDWICHES & WRAPS

BLT Wrap; Grilled Back Bacon, with Crispy Lettuce, Tomato and Mayonnaise served in a Warm Soft Wrap with Tortilla Chips and Salad Garnish 4.95

Seafood Sandwich;
Oak Smoked Salmon and Juicy Prawns Layered with Crispy Salad and Seafood Dressing in Malted Bloomer Bread 5.95

Garlic Chicken & Mushroom Wrap; Warm Soft Wrap of Chicken Breast Strips, Pan Fried with Mushrooms in Garlic Butter, Finished with Fresh Parmesan & Garlic Mayo With Tortilla Chips & Salad Garnish 4.95

All Day Breakfast Brioche;
Toasted Brioche Bun Filled with Crispy Bacon, Pan Fried Mushrooms, Tomatoes & Black Pudding Topped with a Fried Egg 4.95

SIDE ORDERS 2.75

- *Mixed Spanish Olives
- *Cheesy Garlic Ciabatta
- *Chunky Chips
- *Sweet Potato Fries with Aioli (25p supplement)
- *Homemade Onion Rings
- *Mixed Dressed Salad
- *Fresh Seasonal Vegetables
- *Chefs Potatoes of the Day

Thank You For Choosing To Dine With Us:

Please See Black Board for Daily Specials

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Gluten Free Menu Available on Request

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We also Cater for Your Little Ones

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Traditional Roasts- Sundays From 12pm

To Help Maintain a High Standard of Service for Yourself and Others, We kindly ask that all Reservations of 8 or more pre-order Menu Choices. Please speak to a member of staff about large party bookings.

*good things
take time.*

We would like to Advise you, all our food is freshly prepared & one kitchen services both our dining areas. We kindly ask for your patience during busy periods