



* The Rib Room Chef's recommendation

STARTERS

| | | | | | |
|---|----|--|-----|---|----|
| SOUP OF THE DAY | 54 | SEARED QUEEN SCALLOPS * | 93 | CUMBRIA ROCK OYSTERS <i>each</i> | 30 |
| SHELLFISH BISQUE (A) | 78 | <i>cauliflower pure, caper & raisin dressing</i> | | <i>shallot vinegar, lemon, tabasco</i> | |
| SPICY FRIED CALAMARI * | 78 | RIB ROOM PRAWN COCKTAIL * | 102 | BLACK ANGUS BEEF CARPACCIO * | 83 |
| <i>with lemon aioli</i> | | <i>baby gem lettuce, Marie Rose sauce</i> | | <i>truffle vinaigrette, parmesan crisp</i> | |
| ANGUS BEEF TARTAR | 93 | TOMATO BURRATA(A) | 68 | FINE PORK CHARCUTERIE PORK | 83 |
| <i>classic garnish, toasted country bread</i> | | <i>frisée, cabernet vinaigrette</i> | | <i>with pickled garnish & toasted bread</i> | |

SALADS

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|--|----|--|----|---|----|
| RIB ROOM SALAD (V) | 68 | SALAD OF BABY GEM LETTUCE (N) | 78 | QUINOA SALAD (V) * | 73 |
| <i>olives, cherry tomatoes, cucumber, onion, herbs</i> | | <i>with blue cheese, poached pear, crispy walnut</i> | | <i>leaves, broccoli, asparagus, toasted sesame dressing</i> | |

RIBS

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|--|-----|--------------------------|-----|--|-----|
| USDA ANGUS BEEF SHORT RIBS (A) | 170 | CANADIAN VEAL SHORT RIBS | 161 | AUSTRALIAN WAGYU BEEF SHORT RIBS (A) * | 185 |
| <i>truffle mac & cheese</i> | | <i>hickory bbq glaze</i> | | <i>red onion marmalade, herb horseradish crust</i> | |
| MOROCCAN SPICED LAMB RIBS (N) | 141 | | | GERMAN PORK RIBS PORK * | 146 |
| <i>baba ganoush, pine nuts, capers, curry dressing</i> | | | | <i>smoked barbecue sauce</i> | |

FROM THE SEA

Served with one sauce of your choice

| | | | |
|---|-----|-------------------------|-----|
| DOVER SOLE (<i>grilled or meunière</i>) | 321 | WHOLE ATLANTIC LOBSTER | 364 |
| SCOTTISH SALMON | 209 | FLAMED MARINATED PRAWNS | 199 |

ALTERNATIVE

| | |
|--|-----|
| THE RIB ROOM WAGYU BEEF BURGER * | 156 |
| <i>home-made relish & fries</i> | |
| ANGUS BEEF BURGER | 97 |
| <i>truffled brie & fries</i> | |
| MUSHROOM SWISS BURGER | 88 |
| <i>black pepper dip & fries</i> | |
| BEETROOT RISOTTO (N) | 88 |
| <i>goats cheese dumpling, pickled beetroot, rosemary oil</i> | |
| PAPRIKA MARINATED BABY CHICKEN | 161 |
| AUSTRALIAN LAMB CHOPS | 238 |

TO SHARE

| | | |
|--|------------|---------|
| AUSTRALIAN ANGUS BEEF TOMAHAWK <i>For two</i> * | 1200 Grams | 592 |
| US BLACK ANGUS CHATEAUBRIAND <i>For two</i> | 500 Grams | 519 |
| THE RIBS PLATTER (A) * | | 190/369 |
| <i>bbq veal short rib, angus mac & cheese, lamb ribs, wagyu short-ribs</i> | | |
| THE BUTCHER'S BLOCK (A) <i>For two</i> * | | 675 |
| <i>USDA tenderloin, lamb cutlet, short-ribs, mini burgers, ribs croquette</i> | | |

FROM THE GRILL

Served with one sauce of your choice

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|--------------------------------------|-----------|------------------------------|--------------------------------------|-----------|-----|
| GRAIN FED AUSTRALIAN | | GRASS FED NEW ZEALAND | | | |
| Australian Oakey Angus Tenderloin * | 300 Grams | 350 | New Zealand "Silver Fern" Tenderloin | 300 Grams | 248 |
| Wagyu 'Kobe Cuisine' Tenderloin | 250 Grams | 534 | | | |
| Wagyu 'Stockyard' Rib Eye | 300 Grams | 466 | GRASS FED ARGENTINEAN | | |
| | | | Argentinean Premium Rib Eye | 300 Grams | 219 |
| GRAIN FED U.S.D.A BLACK ANGUS | | | CORN FED CANADIAN | | |
| USDA Black Angus Rib Eye * | 300 Grams | 228 | Canadian Premium Striploin | 300 Grams | 243 |
| USDA Black Angus Tenderloin | 250 Grams | 238 | | | |

SIDE DISHES

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|--------------------------------|----|------------------------|----|------------------------------|----|
| Mixed Vegetables | 30 | Sautéed wild mushrooms | 34 | Baked potato with sour cream | 25 |
| Fine green beans & almonds (N) | 30 | Sweet potato fries | 25 | Macaroni & cheese | 34 |
| Broccolini | 30 | Potato gratin | 34 | Sautéed or Creamed spinach | 34 |
| Triple cooked hand cut fries | 30 | Grilled sweet corn | 34 | Jumbo Grilled Asparagus | 34 |

ADD ON TO ANY DISH

| | | | | | |
|----------------|----|----------------|----|-------------|----|
| Grilled Prawns | 97 | Foie Gras 30gm | 44 | Organic Egg | 15 |
|----------------|----|----------------|----|-------------|----|

SAUCES

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|-------------------|-----------------------------|------------------|--------------|-----------------|-----|----------------|--------------------|
| Béarnaise (A) (V) | Lemon & tarragon butter (V) | Black peppercorn | Red wine (A) | Hollandaise (V) | BBQ | Mushroom cream | Creamy blue cheese |
|-------------------|-----------------------------|------------------|--------------|-----------------|-----|----------------|--------------------|



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| Tomato Bruschetta (V) | 44 |
| Rustic baguette, burrata | |
| <hr/> | |
| Salad of Greens (V) | 59 |
| Leaves, Broccoli, Asparagus, Avocado, Toasted sesame soy dressing | |
| <hr/> | |
| Crispy Chili Cheese Nachos | 59 |
| Chili con Carne , Cheddar, Sour Cream | |
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| Organic Quinoa crusted Chicken Wings | 59 |
| Coleslaw and Srirach Sauce | |
| <hr/> | |
| Grilled Mix Seafood | 122 |
| Garlic Aioli and Lemon | |
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| Freshly Shucked or Baked Oysters (3 pieces) | 88 |
| Cumbria Rock Oysters with Classic Condiments | |
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| Chicken Quesadillas | 78 |
| Salsa, sour cream, guacamole | |
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| Chicken Burger | 78 |
| Chargrilled Chicken Breast, Avocado, Garlic aioli | |
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| Spicy Fried Calamari | 78 |
| Lemon aioli | |
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| Angus Beef Tartar | 93 |
| Classic garnish, toasted country bread | |
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Dishes may contain (A) = Alcohol (P) = Pork

Please inform us of any allergies or dietary requirements before ordering .

All prices are inclusive of a %7 municipality fee %10 service charge and Value Added Tax.



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|---|-----|
| Wagyu Beef Slider | 107 |
| <hr/> <u>Cheddar cheese, L.T.O, mushroom & swiss</u> | |
| Angus Beef Burger | 83 |
| <hr/> <u>L.T.O, cheddar cheese, fries</u> | |
| "Rib Room" Steak Sandwich | 78 |
| <hr/> <u>Jalapeno & Cheddar Bread, Sauteéd Mushroom</u> | |
| The "RRR" Fries | 34 |
| <hr/> <u>Parmesan, truffle, bacon & foie gras aioli</u> | |
| Todays Farmhouse Cheese (N) per piece | 20 |
| <hr/> <u>Ask our waiter for today's selection</u> | |
| Fine Pork Charcuterie (P) | 83 |
| <hr/> <u>Ask our waiter for today's selection</u> | |
| Pulled Pork Ribs Sandwich (P) | 83 |
| <hr/> <u>L.T.O, Sauerkraut & BBQ Sauce</u> | |
| Pork or Veal Bacon Wrap Sea Scallops (P) | 112 |
| <hr/> <u>Celeriac and salsa picantte</u> | |
| BBQ Pork or Beef Chorizo Sausage (P) | 60 |
| <hr/> <u>Sauerkraut and Home made Baked Beans</u> | |

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