

# THE CLEVEDON

at Ben Rhydding

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# DINNER

Friday & Saturday 6 - 8pm

## STARTERS

Venison pastrami, roasted sweetcorn, courgette, pickled shimeji mushrooms (GF)

Cornish crab claw meat, watercress yoghurt, chilli mango, spring onion, sesame pastry

Heritage carrot & beetroot salad, avocado houmous, honey mustard dressing, sunflower seeds (VG)

## MAINS

Roasted butternut squash & sage risotto, crispy goats cheese

Tahini glazed duck breast, ginger & coconut cream, braised split pea, charred vegetables

Rabbit and wild mushroom pie, honey glazed carrot peg, new season broad beans, redcurrant sauce

Pan fried sea bream, kohlrabi fondant, artichoke cream, smoked pancetta, wild rocket

## Desserts

Raspberry & cardamom mousse, raspberry sorbet, white chocolate pastry, mint

Strawberry cannelloni, strawberry lace, meringue shard, rum baba, marinated strawberries

Blackberry egg custard baked pink lady apple, walnut stuffing, English custard

British cheese selection, red grapes, spiced tomato chutney, mixed biscuits £2 supplement

## SIDES

Buttered seasonal vegetables – 3.50

Triple cooked chips - 3.00

Skinny fries, grated parmesan - 3.00

Buttered new potatoes, sea salt - 3.50

TWO COURSES – 22.50

THREE COURSES – 26.50

\*includes a free glass of house wine

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(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.