

THE CLEVEDON

at Ben Rhydding

DINNER

Monday to Saturday 6 - 8pm

STARTERS

Soup of the day with bread and butter (V) - 6.25

Cured Venison, Parma ham & parmesan pastry, celeriac coleslaw (GF) – 7.50

Lightly Curried mussels, chargrilled tiger prawn, diced root vegetables, rouille crouton – 7.00

Honey whipped goats cheese, parsley crumb, beetroot curd, chicory leaf, artichoke hearts – 6.50

CLASSICS

Chicken Caesar, baby gem lettuce, hens egg, parmesan crouton and anchovies - 12.50/9.50

‘Mary jane’ beer-battered fish with triple cooked chips & mushy peas, tartar sauce - 13.50/10.50

Venison sausages, champ mash, roasted parsnips, lightly pickled red cabbage – 15.50/11.50

Pan fried seabass, spiced chorizo macaroni, new season vegetables – 16.50/ 12.50

MAINS

Roasted butternut squash and sage risotto, crispy goats cheese (V) - 12.50

Pan fried turbot, saffron stuffed potatoes, creamed cauliflower, salsify, capers, tomato petals - 18.00

Tahini glazed duck breast, honey glaze, purple sprouting, roasted corn, redcurrant sauce, boulangere potatoes – 17.50

Clevedon grill, fillet steak, gammon, leek sausage, café de Paris butter, triple cooked chips £21.00

SIDES

Mixed leaf salad - 3.50

New season vegetables - 3.00

Triple cooked chips - 3.00

Skin on fries – 3.00

Buttered new potatoes – 3.00

(V) Vegetarian | (N) Nut | (GF) Gluten Free

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

Food is prepared in a traditional kitchen and may contain traces of nuts.

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