

THE CLEVEDON

at Ben Rhydding

ALL DAY DINING

Monday to Wednesday 12noon – 6.30 pm

Thursday to Saturday 12 - 8.00

STARTERS

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

Rosemary focaccia, stuffed mushroom, beetroot hummus, hazelnut dressing (V, N) – 6.50

Grilled mackerel, sourdough, salmon mousse, braised chicory, white onion marmalade – 7.00

Venison pastrami, cheese toastie, celeriac remoulade, pickled cornichon chutney – 7.00

SANDWICHES (all served with crisps & salad, red cabbage coleslaw)

Yorkshire gammon, boiled egg & salad cream - 7.50

3 cheese savoury & spiced homemade chutney - 7.50

Smoked salmon & pickled cucumber, cream cheese – 8.00

Roast beef & horseradish cream, rocket leaf - 7.00

CLASSICS (half portions available at a lower price)

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 & stuffed aubergine, sun dried tomato sauce, purple sprouting, pumpkin seed (V) - 12.50

Pan fried seabream, bouillabaisse & mussel broth, basil rouille crouton – 16.00

Slow roast duck leg, spiced red lentil dahl, root vegetable, honey & ginger – 14.00

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

SIDES

New season vegetables - 3.50

Triple cooked chips - 3.00

Skinny fries - 3.00

Buttered new potatoes, sea salt & parsley - 3.50

(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.