

ALL DAY DINING

Monday to Saturday 12 - 8pm

STARTERS

- Soup of the day, homemade bread & butter – 6.25
- Rosemary focaccia, stuffed chestnut mushroom, beetroot hummus, hazelnut dressing (V)- 6.50
- Smoked mackerel mousse, radish, asparagus, burnt butter dressing, parmesan crisp (GF) - 7.50
- Chicken tikka terrine, pickled baby carrots, natural yoghurt, glazed mango, naan bread - 7.00

LIGHT BITES AND SANDWICHES

- Chicken & pesto & roasted pepper panini – 9.00
- Bacon and brie - 7.50
- Wensleydale & chutney - 7.50
- Smoked salmon & pickled cucumber, cream cheese – 8.00

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
- Pan fried calves liver, creamy mashed potato, sauté onions, redcurrant jus (GF) – 15.50/11.50
- Pan fried seabass, spiced chorizo macaroni, & new season vegetables – 16.50/12.50

MAINS

- Stuffed roasted aubergine, sun dried tomato sauce, purple sprouting broccoli, pumpkin seed (GF) - 12.50
- Pan fried cod loin, Smoked bacon valoute, cauliflower coleslaw, Hassel back jersey royal potatoes (GF) - 16.50
- Ilkley Lamb cutlet, parmesan & wild garlic polenta, braised shoulder, redcurrant jus, turnip - 17.00
- Confit duck leg, spiced red lentil dahl, spinach, honey & ginger glaze, roast parsnip - 14.00

SIDES

- House salad - 3.00 (VE)
- New season vegetables - 3.50 (VE)
- Triple cooked chips - 3.00 (VE)
- Buttered jersey royal potatoes - 3.50 (V)

(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.

THE
CLEVEDON
at Ben Rhydding