

DINNER

Monday to Saturday 6 - 11pm

STARTERS

Soup of the day, homemade bread & butter (V) - 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

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

Pan fried fillet steak, black garlic aioli, scampi tail, triple cooked chips, balsamic tomatoes – 21.00

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