

# THE CLEVEDON

at Ben Rhydding

## ALL DAY DINING

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*Monday to Saturday 12 - 6pm*

### STARTERS

- Soup of the day with bread and butter (V) - 6.25
- Braised ox cheek croquette, roasted baby turnips, wild garlic aioli, creamed leeks - 7.25
- Marinated king salmon, avocado mayonnaise, bloody Mary jelly, wild cress salad - 7.50
- Honey whipped goats cheese, beetroot curd, honeycomb, parmesan shortbread, cherries- 7.00

### LIGHT BITES AND SANDWICHES

- Coronation chicken & mango chutney - 7.50
- 3 cheese savoury, red onion, apple chutney - 7.50
- Smoked salmon & pickled cucumber, herby cream cheese - 8.00
- Bacon, brie & red onion panini – 9.00

### 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 – 13.50/11.00
- Salmon nicoise salad, baby gem lettuce, green beans, vine tomatoes, olives, basil – 14.00/ 11.00
- Buttermilk southern fried chicken sliders, brioche bun, skin on fries, lemon aioli 13.00/10.00

### MAINS

- Wensleydale fried brie, Yorkshire asparagus, salted grapes, chicory leaf, cauliflower (V) - 13.50
- Pan fried sea trout, chilli crab bon bons, salt and pepper calamari, mussels in saffron sauce - 17.00
- Chicken escalope, white onion marmalade, parmesan, wild mushroom & smoked pancetta, sea salt roasted new potatoes – 16.00
- Treacle glazed pork tenderloin, spring cabbage, fondant potato, sage & apple, red currant jus - 16.00
- Catch of the day – please ask for details

### SIDES

- Mixed salad & honey mustard dressing - 3.50
- Seasonal vegetables - 3.50
- Triple cooked chips - 3.50
- Skin on fries - 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.