

DINNER MENU

Monday to Saturday 12-8pm

STARTERS

Soup of the day (V) - 5.50

Gem lettuce, hardboiled egg, candied walnuts & pickled beetroot salad, blue cheese dressing (GF)(N) - 5.50

Crispy pork belly, sweet sesame glaze, Asian vegetable slaw (GF) - 6.50

Devilled lamb kidneys, sautéed spinach, sourdough toast, marsala cream - 7.00

House smoked trout, creamy horseradish & potato salad, watercress & mustard seed dressing - (GF) 7.50

CLASSICS

Chicken Caesar, baby gem lettuce, crispy pancetta, parmesan crouton and anchovies - 10.00

Pork & leek sausage, buttered mashed potatoes, caramelised onion gravy - 10.00

Ilkley Brewery's 'Mary Jane' battered fish, triple cooked chips, garden peas, tartare sauce - 10.00

Chicken, ham & leek pie, buttered mashed potatoes & seasonal vegetables - 11.00

MAINS

Pork chop, creamy polenta, roasted corn relish, shallot and thyme jus - 12.00

House made pappardelle pasta, vegetable ribbons, roast tomato white wine sauce (V) - 12.00

Corn fed chicken breast, potato gratin, swiss chard, wild mushroom cream sauce (GF) - 14.00

Fillet of salmon, asparagus, buttered crushed new potatoes & chive cream (GF) - 14.00

Sirloin steak, confit cherry tomato, roasted mushroom, triple cooked chips, béarnaise sauce (GF) - 20.00

SIDES

Side salad / Seasonal vegetables / Buttered new potatoes / Bistro fries (V) - 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.

**THE
CLEVEDON**
at Ben Rhydding