

SUNDAY LUNCH

Sunday 12pm – 3pm

STARTERS

Cream of mushroom & fennel soup, bread and butter (V)
Mussels steamed in fennel, chorizo, tomato, white wine, garlic & thyme
Classic prawn cocktail

ROASTS

*All roasts are served with crispy roasted potatoes, baby carrots,
Yorkshire pudding, cauliflower cheese, carrot & swede mash*

Sirloin of beef
Honey mustard ham
Leg of lamb

MAINS

Fillet of salmon, wilted spinach, new potatoes & chive cream
Vegetable pie (V)

DESSERTS

Chocolate brownie with whipped cream (V)
Crème brûlée (V)
Selection of ice cream and sorbets (V)

ONE COURSE 14.00
TWO COURSES 19.00
THREE COURSES 24.00

(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