

THE CLEVEDON

at Ben Rhydding

SAMPLE SUNDAY LUNCH

12:00 – 15:00



STARTERS

Leek & potato soup with cheddar croutons

Chicken liver parfait, brioche toast, sweet green tomato jam, baby watercress

Triple cooked crispy pork belly, caramelised apple purée, pomegranate molasses

ROASTS

Roast Yorkshire beef sirloin served with onion gravy & horseradish sauce

Herb roasted whole poussin with cornbread stuffing & Madeira gravy

Nut Roast with vegetarian gravy (V) (N)

All roasts served with honey roasted baby carrots, cauliflower cheese, braised red cabbage, duck fat roasted potatoes & Yorkshire pudding

MAINS

Monkfish medallions served with potato gratin, wild mushrooms & bearnaise sauce

DESSERTS

Sticky toffee pudding (V)

Mixed berry cobbler with custard ice cream (V)

Apple tarte tatin with vanilla ice cream (V)

One course – £16.00

Two courses – £22.00

Three courses - £27.00



BACK TO ALL MENUS

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (N) Nut. 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.