

# THE CLEVEDON

at Ben Rhydding

## DINNER

*Monday to Saturday 6 - 8pm*

### 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

### 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 niçoise 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.