



The Salamander Menu

Served 12:00-16:30

Doorstop Sandwiches...

Using fresh Hobbs House Bakery, granary or white bloomer.
White & brown gluten free (GF) bread is also available.

Mature cheddar with red onion marmalade	£6.95
Tofu Po' Boy! Crusted tofu, creamy coleslaw, chipotle mayo & pickles (VG)	£6.95
Haddock Fish fingers with baby Gem lettuce & tartare sauce	£6.95
Rare roast beef with gherkins, French mustard mayo & rocket	£6.95
The Works Ploughman's cider cooked ham, mature cheddar, beetroot pickled egg, pickled onion, apple, dressed leaves, onion chutney, bread & butter	£10.95

Served 12:00 – 21:00

Starters & Small plates

Soup of the day with crusty bread (VG, GFO)	£6.35
Sausage roll with piccalilli & dressed leaves	£6.85
S.F.C (Salamander Fried Chicken) goujons with fries, slaw & mixed leaves (GF)	£7.55/£13.95
Hot smoked salmon fish cake(s) with mango mole & dressed leaves (GF)	£7.55/£13.85
Wild mushroom & truffle croquettes with smoked aioli (GF)	£6.95
Hoisin pork belly bites with sesame and scallions... delicious!	£7.15
Mac 'n' Greens (Macaroni cheese, done vegan! Served with kale) (VG)	£6.95/£12.95

Pub favourites

Salamander beef burger with molten cheddar, crispy bacon, onion marmalade, house chipotle mayo, baby gem, pickles, fries & slaw (GFO)	£14.45
Spicy miso portobello mushroom burger with Asian guacamole, skin on fries and slaw (VG)	£13.95
Beer battered haddock with triple cooked chips, crushed peas & tartare sauce (GFO)	£14.45
Cider cooked ham with fried egg, triple cooked chips & piccalilli (GFO)	£14.15
Prosciutto wrapped monkfish tail with romesco sauce, crushed new pots & fine green beans (GF)	£16.95
Aubergine Rollatini with almesan, spinach & toasted pine nuts (VG, GF)	£13.95
8oz rump steak with triple cooked chips, tomato, onion ring & a garlic butter (GFO)	£18.95

Sides

A choice of: Triple cooked chips, Fries, Onion rings, Seasonal veg, Salad bowl, Corn on the cob	£3.75
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Desserts

Affogato double espresso with vanilla ice cream (VG)	£4.50
Decadent triple chocolate brownie with raspberry coulis & vanilla ice cream *New Recipe* (GF)	£5.50
Unctuous Lemon posset with mixed berries and shortbread (GF)	£4.95
Cheese board - Bath Blue, Somerset Vintage Cheddar & West Country Red with Fudges biscuits seasonal chutney & a pear	£11.95

If you have any allergy or dietary requirements, please inform us whilst ordering your meal. We are more than happy to help.
GF (Gluten Free) GFO (Gluten Free Option) VG (Vegan) VO (Vegan Option)