



The Salamander

Menu

Served 12:00 – 21:00

Starters & Snacks

'12 spice' deep fried crusted tofu served with house chipotle mayo & pickles (VG, GF) £6.75

Portobello mushroom soup with white truffle oil & crusty 'Hobbs House Bakery' bread (VG, GFO) £7.75

Haddock goujons in our 'Anthem' ale batter with homemade dipping tartare sauce, a wedge of lemon & 'Maldon' sea salt (GFO) £7.95

An exceptional homemade sausage roll with 'Bay Tree' piccalilli & dressed baby leaves £7.95

Salamander Fried Chicken (SFC) 3 coated breast strips with BBQ sauce & house-slaw (GF) £8.55

Wiltshire ham hock & Dorset smoked Cheddar croquettes with pimento aioli (GF) £8.95

Our secret recipe Hoisin pork belly bites with sesame and scallions... a bit of a showstopper around here! (GF) £8.95

Main Courses

Most of our main courses come in two sizes depending on your appetite.

The Salamander's seriously beefy, beef burger

We use 3 different cuts of beef to create this exceptionally tasty, juicy burger! Smothered in 'Lye Cross' molten Cheddar, house-chipotle-mayo, 'Bay Tree' red - onion marmalade, baby gem lettuce, beef tomato slice & pickles, all served with skin on fries & house-slaw (GFO) £13.95/£17.95 **add smoked streaky bacon £2**

Fish 'n' Chips

Fresh fish delivered daily, and only using sustainably caught haddock fillet in our homemade 'Anthem' ale batter, served with triple cooked chunky chips, crushed peas & homemade tartare sauce (GFO) £13.95/£17.95

No ordinary... Ham, Egg & Chips

We cook ham hocks until meat literally falls off the bone, shape into a chunky disc & finish in a pan with a squeeze of cider & a smidge of honey. Served with free-range fried egg, triple cooked chunky chips & "Bay Tree" piccalilli **this is melt-in-the-mouth, flavoursome stuff!!** (GF) £13.95/£17.95

Salamander Fried Chicken (SFC)

Buttermilk chicken breast goujons coated with our in-house special recipe of herbs & spices, served with skin-on fries, house slaw, BBQ sauce & mixed dressed leaves (GF) £13.95/£17.95

Spicy miso Portobello mushroom burger

A decent-sized Portobello mushroom 'spiced up' served in a multi-seed bun with Asian guacamole, skin on fries and house slaw (VG) £11.55/£15.55

Aubergine Rollatini

'You don't have to be vegan to enjoy this incredibly tasty dish'. Rolls of aubergine stuffed with crumbled firm tofu in a rich tomato sauce with spinach & toasted pine nuts & sprinkled with Almesan (almond & sesame mix) ... **Go on, try something different.** (VG) £11.55/£15.55

Hot smoked salmon fish cake(s)

This classic dish is served with mouth-watering mango mole (mole is a bit like a salsa), a wedge of lime & dressed baby leaves (GF) £12.55/£16.55

Fillet of sustainably caught hake

With a crisp parmesan crust, crushed cranberry potatoes, romesco sauce & fine green beans (GF) a lighter meal £17.95

Choose your steak

6oz Bavette, recommended served pink (it gets tough when cooked any more)

Served with skin on fries & dressed mixed baby leaves £16.95 (GFO) **add Three peppercorn or Bath Blue cheese sauce £3.50 (GF)**

8oz 'Hereford' Sirloin, cooked to your liking.

served with triple cooked chunky chips, a Portobello mushroom & dressed mixed baby leaves (GFO) £22.95 **add Three peppercorn or Bath Blue cheese sauce £3.50 (GF)**

Sides

Triple cooked chunky chips / Skin-on fries / Fresh beer battered onion rings / Salad bowl £4.50 (GFO)

Hobbs House white or granary Bread with Butter £3.50 (GFO)

Desserts

Affogato - Double espresso with 2 scoops of rich vanilla ice cream (GF, VG) £5.25

Banana S.T.P we took a classic and did something crazy, we added banana, and it's become a firm favourite. Served with sticky toffee sauce and ice cream £6.95

Decadent triple chocolate brownie with raspberry coulis & rich vanilla ice cream (GF) £6.75

Unctuous Lemon posset with mixed berries and shortbread (GF) £6.75

Westcountry cheese board - Bath Blue, Somerset Vintage Cheddar & Westcountry Red (**smoked**) with Fudges biscuits, seasonal chutney & a pear £13.95

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