



The Salamander

Sunday Menu

Served 12:00-18:00

Starters

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

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

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

Sunday Roast's... *done well.*

Overnight roasted topside of 'Hereford' beef cooked rare (GFO) £14.95/18.95

Twelve hours roasted lamb shoulder stuffed with rosemary & garlic (GFO) £14.95/18.95

Braised pork Belly with crisp crackling (GFO) £14.95/18.95

Salamander vegan nut roast with all the trimmings £12.95/16.95 (VG, GFO)

Our roasts are served with crispy roast 'Hoffmann' potatoes, carrots, parsnips, cumin roasted beetroot, savoy cabbage, 'labour of love' rich gravy & a large homecooked Yorkshire pudding.

All roasts can be gluten free, just ask.

Sides for roasts: Cauliflower Cheese to share £7 / Pigs in blankets £5

Pub Classics

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

Aubergine Rollatini

Rolls of aubergine stuffed with crumbled firm tofu in a rich tomato sauce with spinach & toasted pine nuts & sprinkled with Almesan (almond & sesame mix) (VG) £11.55/£15.55

Sides

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

Desserts

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

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

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

Cheese board - Bath Blue, Somerset Vintage Cheddar & West Country Red (smoked) with Fudges biscuits, seasonal chutney & a pear £13.95