



The Salamander

Menu

Served 12:00 – 21:00

Starters & Snacks

Butternut Squash & Chestnut Soup Served with crusty bread and a drizzle of truffle oil (VG, GFO) £8.50

Tofu steak with 'miso'd' wild mushrooms served with cherry tomatoes (VG, GF) £8.95

Haddock goujons in our 'Anthem' ale batter with homemade dipping tartare sauce, a wedge of lemon & 'Maldon' sea salt (GFO) £9.95

An exceptional homemade sausage roll with 'Bay Tree' piccalilli & dressed baby leaves £9.95

Salamander Fried Chicken (SFC) 3 coated breast strips with BBQ sauce & house-slaw (GF) £9.95

Braised Beef Shin Bon Bons crispy on the outside, tender within, paired with a rich Bath Blue cheese dip (GF) £10.25

Our secret recipe Hoisin pork belly bites with sesame and scallions... a bit of a showstopper around here! (GF) £10.75

Main Courses

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) £18.95/£21.95 **add smoked streaky bacon £2.5**

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) £18.95/£21.95

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) £18.95/£21.95

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) £18.95/£21.95

Wild Mushroom Stroganoff

A fantastic presentation of Oyster, Shiitake & Enoki mushrooms in a rich 'creamy' smoked paprikary sauce, served with perfectly cooked basmati & black wild rice (VG, GF) £16.95/£19.95

Smoked Tofu Burger

A homemade chunky smoked tofu patty, coated in our special spice mix then fried to perfection. Served with pickles, fresh guacamole, our vegan house slaw, Baby Gem lettuce and skin on fries (VG) £16.95/£19.95

Smoked Haddock, Tiger Prawn & Saffron Chowder

As with all our dishes, this one is completely from scratch, including the time-consuming fish stock we use as the base. This is a hearty serving of soul warming chowder, loaded with smoked haddock and Tiger prawns, served with parmesan toasts (GFO) £21.95/24.95

28-day Himalayan salt dry aged steaks, cooked to your liking... *These are really good.*

6oz 'Hereford' Rump

Served with skin on fries & dressed mixed baby leaves £24.95 (GFO) **add Three peppercorn or Bath Blue cheese sauce or chimichurri butter £3.50** (GF)

8oz 'Hereford' Sirloin

served with triple cooked chunky chips, a Portobello mushroom & dressed mixed baby leaves (GFO) £29.95 (GF) **add Three peppercorn or Bath Blue cheese sauce or chimichurri butter £3.50** (GF)

Side Dishes

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

Buttered tender stem broccoli £5.00 (GF, VO) **Hobbs House white or granary Bread with Butter** £3.50 (GFO)

Desserts

Affogato – A double espresso with 2 scoops of rich vanilla ice cream (GF, VG) £6.95

Banana S.T.P we took a classic and did something crazy... added banana, & it's become a firm favourite. Served with toffee sauce and rich vanilla ice cream (GF) £8.95

Decadent triple Belgian chocolate brownie with black cherry coulis, toasted marshmallow & rich vanilla ice cream (GF) £8.95

Donuts - like you've never had them before – 3 or 5 fresh, warm, 'light as air' sugar & cinnamon dusted donuts with Belgian milk chocolate dunking sauce £7.50/£10.50

Apple Tart Tartin - Caramelised apple baked to golden perfection atop buttery puff pastry. Served with rich vanilla ice cream (GFO, VG) £11.95

Westcountry cheese board - Bath Blue, Somerset Vintage Cheddar & Westcountry Red (**smoked**) with Fudges biscuits, seasonal chutney & a pear £15.95