



The Salamander Sunday Menu

Served 12:00-18:00

Starters

Sweet potato & smoky chipotle soup (flavoursome, with a slight kick) with crusty 'Hobbs House Bakery' bread (VG, GFO) £8.50

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

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

Overnight roasted topside of 'Hereford' beef cooked rare (GFO) £18.95/21.95

Twelve hours roasted lamb shoulder stuffed with rosemary & garlic (GFO) £19.95/22.95

Braised pork belly with crisp crackling (GFO) £18.95/21.95

Salamander vegan nut roast with all the trimmings £17.95/20.95 (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 £8 / 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) £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

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) £18.95/£21.95

Sides Dishes

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

Buttered tender stem broccoli (GF, VGO)

£5.00

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 dipping sauce £7.50/£10.50

Apple Tart Tatin - 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