



bath ales

Soup of the day with a wedge of hand cut bloomer and butter	4.25
Chicken liver and wild mushroom pâté with granary toast	5.25
Sauteéd garlic and tarragon mushrooms on toasted sourdough	5.25
BLT on granary bread	5.25
Mozarella and tomato ciabatta with pesto and rocket	5.25
Grilled mackerel fillets on toast with tomato and herb sauce	5.95
Chargrilled steak sandwich with homemade horseradish cream, caramelised onion relish and mixed leaves on white bloomer	5.95
Toad in the hole with organic pork and herb sausages, onion gravy and crispy fried roots	8.95
Smoked haddock, leek and cheese tart with dressed rocket	6.95
8oz chargrilled steak burger with triple cooked chips, mature cheddar and caramelised red onion relish	8.95
Free range chicken supreme poached in Bath Ales Bounders cider with dauphinoise potatoes and buttered kale	11.95
Organic rib eye with triple cooked chips, grilled tomato and rocket	14.95
Slow roast belly pork with puy lentils and wholegrain mustard vinaigrette	11.95
Grilled mackerel salad with salsa verde	9.95
Pan roasted hake fillet with chorizo and butterbean ratatouille	10.95
Roasted tomato, black olive and rocket tart with pesto new potatoes and dressed rocket	8.95
Chips	1.25
— To share	2.60

Please ask for today's selection of desserts

This menu is a sample of the delicious food you'll find at The Salamander. Our menu changes on a regular basis, and is determined by the availability meat, fish, produce and other fresh ingredients we use. Please call us on 01225 428889 or visit The Salamander, 3 John Street, Bath BA1 2JL to find out what's on the current menu.