

The Salamander Steak and Chop House

Sample Lunch Menu

Behind the Bar – available all day

Spicy nuts 1.75 Pork scratchings 1.50 Pickled egg 0.50 Triple chocolate brownie 1.00

Small Plates

½ pint of prawns, aioli	4.50
Potted hand picked cornish crab, pickled courgette, sourdough toast	5.00
Caerphilly cheese, peas, broad beans, mint, balsamic syrup	4.50
Chestnut mushrooms, cashel blue cheese, tarragon, sourdough toast	4.00
Pigeon breast salad, raspberry vinaigrette	5.95
Potted beef, pickles, sourdough toast	5.00

Sandwiches

Chip butty	3.00
Fish finger and tartare	5.00
Bacon, lettuce and tomato	4.00
Sausage, onion and mustard	5.00
Cornish cheddar and coleslaw	4.00
Coronation roast chicken	5.00

Lunch mains

Salamander cheese burger, lettuce, tomato, onion, chips	9.95
Braised shin of beef, our dark hare porter and oyster pie, mash	11.95
Our big fish pie, breaded sole and runner beans	10.25
Mussels, bath ales cider, cream, garlic and saffron sauce, bread to mop up the juice!	8.95
Slow cooked ham, fried duck egg, chips, piccalilli	9.50
Wild mushroom pie, mash	8.95
Tagliatelle, runner beans, mint, basil, parmesan	8.50

Sides made to order

Cauliflower cheese 2.50, runner beans 2.50, mash 2.50, a little english salad 3.00,
triple cooked chips 2.75, bread and butter 2.00

Puddings

Black cherry, eton mess, cherry sauce	4.50
Gooseberry fool, elderflower shortbread	4.50
Chocolate cheesecake, hot espresso, made our way!	4.95
Summer fruit crumble, vanilla custard	4.95
Ticklemore goat's cheese, tomato chutney, bath oliver biscuits	6.50

The Salamander Steak and Chop House

Sample Supper Menu

Behind the Bar – available all day

Spicy nuts 1.75 Pork scratchings 1.50 Pickled egg 0.50 Triple chocolate brownie 1.00

To Start

½ pint of prawns, aioli	4.50
Potted hand picked cornish crab, pickled courgette, sourdough toast	5.00
Caerphilly cheese, peas, broad beans, mint, balsamic syrup	4.50
Chestnut mushrooms, cashel blue cheese, tarragon, sourdough toast	4.00
Pigeon breast salad, raspberry vinaigrette	5.95
Potted beef, pickles, sourdough toast	5.00

Steaks and Chops

8oz Beef ribeye	16.95	8oz Beef sirloin	14.95	8oz Beef rump	13.50
All served with triple cooked chips, provencale tomato and mushroom. Choose your butter: Horseradish and chive or Foie gras or Blue cheese					

Supper mains

Braised shin of beef, our dark hare porter and oyster pie, mash	11.95
Our big fish pie, breaded sole and runner beans	10.25
Lamb rump, summer vegetables, spinach and ricotta dumplings	12.95
Duck leg confit, sweet potato dauphinoise, braised lettuce and peas	12.50
Mussels, bath ales cider, cream, garlic and saffron sauce, bread to mop up the juice!	8.95
Wild mushroom pie, mash	8.95
Tagliatelle, runner beans, mint, basil, parmesan	8.95

Sides made to order

Cauliflower cheese 2.50, runner beans 2.50, mash 2.50, a little english salad 3.00,
Heritage tomato salad 3.50, triple cooked chips 2.75, bread and butter 2.00

Puddings

Black cherry eton mess, cherry sauce	4.50
Chocolate cheesecake, hot espresso, made our way!	4.50
Gooseberry fool, elderflower shortbread	4.50
Summer fruit crumble, vanilla custard	4.95
Ticklemore goat's cheese, tomato chutney, bath oliver biscuits	6.50

The Salamander Steak and Chop House

Breakfast Menu Available 10am to 12pm Everyday

Eggs

Boiled eggs and soldiers	4.00
Poached eggs, ham or spinach, toast	6.50
Devilled scrambled eggs on toast	6.50

Meat

Loaded bacon butty with HP sauce	5.00
Banger sandwich with ketchup	5.00
Full English with eggs how you like them	7.50

Sweet tooth

Crumpets, our own jam or marmalade	4.00
Plate of small pastries	3.00

Drinks

Bloody mary	3.15
Glass of eager juices	1.20
Hildon mineral water small 1.80 big	3.00
Cappuccino	2.25
Filter Coffee	1.75
Flat white	2.30
Latte	2.30
Espresso 1.50 Double espresso	2.00
English breakfast, herbal, fruit teas	1.75
Hot chocolate	2.50

We use James Gourmet formula 6 as
our house coffee