

RLE

Let's begin

Whitebait (GF) - 7.5

Fresh green salad & tartare sauce

Miso Roasted Cauliflower (VG/GF) - 7

Fresh greens, pomegranate, mixed seeds,
tahini dressing & lime

Camembert wedges (V) - 7.5

Fresh green salad & cranberry sauce

Smoked salmon pâte - 8.5

Toasted ciabatta, dill, micro greens

Griddled Asparagus (GF) - 8

Crispy asparagus, parma ham, parmesan
shavings, lemon dressing

Schnitzels

Freshly made here, chicken coated in breadcrumbs and deep fried, served with sweet
chilli sauce, pesto mayonnaise, fresh green salad & chips.

The RLE Schnitzel "Big Boy" or "half as big" - 20/15

Parma ham, herbs & Cornish brie

The RLE Schnitviev - 17

Feta, mushrooms, chorizo & spinach

The RLE Schnitzerella (20 minutes)- 17

Angie's Ale Battered Fish of the Day - 14.5

Chips, peas & tartare

The Landlords' Burger - 16

2 beef burgers. crispy bacon, melted cheddar,
lettuce, tomato, gherkin, chipotle mayo &
coleslaw

Vegan Burger (VG) - 15

Black bean, and sweetcorn patty, guacamole
lettuce, tomato, gherkin & sweet chilli

Tuna Steak Nicoise Salad (GF) - 16

Green beans, soft-boiled egg, tomatoes, olives & new
potatoes

Pecan Crusted Salmon Fillet (GF)-19

Crispy tenderstem, white wine cream sauce,
parsley butter & new potatoes

Pan-fried Lamb Rump (GF) - 19

Mushroom cider sauce, garlic & onion mash &
crispy asparagus

Steak

Locally sourced Newbottle Aberdeen Angus Steaks
served with fresh watercress and chips (GF)

8oz Fillet - 29

16oz T-bone - 29

blue cheese, peppercorn, chimichurri - 2.5

Sides

Garlic & chilli tenderstem broccoli
(VG) - 5

Chips (VG) - 5

Sweet potato wedges (VG) - 5

Lime & coriander slaw (V) - 2

Please inform our staff should you have any food intolerances, we will endeavour to satisfy
your requirements.