

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 - 7.5

Fresh green salad & cranberry sauce

Fried Livers, Bacon & Onions - 8.5

Served on toasted ciabatta, raspberry glaze

Griddled Asparagus (GF) - 8

Crispy asparagus, parma ham, parmesan
shavings & caesar 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 Schnitzel - 17

Feta, mushrooms, chorizo & spinach

The RLE Schnitzlerella (15-20 minutes) - 17

Mozzarella, basil, sun-dried tomatoes & parma ham

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

10oz T-bone - 29

blue cheese, peppercorn, chimichurri - 2.5

Sides

Garlic & chilli tenderstem broccoli - 4

Chips - 5

Sweet potato wedges - 5

Lime & coriander slaw - 2

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