

Sunday Menu
Starters 6.00
Soup of the Day © with a freshly baked roll
Thai Style Cod and Prawn Fish Cakes with coriander and lime dressing
Pan Fried Chicken Livers with brandy & wholegrain mustard cream sauce, rustic sourdough @ option without sourdough
Smoked Chicken and Herb Terrine with plum chutney and sourdough @ option without sourdough
Sardines on Toasted Sourdough with sorrel and horseradish aioli 📵 option without sourdough
Crispy Brie Fritter with orange and Campari preserve and a mixed salad
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Angus 28-day Sirloin of Beef Yorkshire pudding, horseradish, red wine gravy.
Roast Leg of Kentish Lamb Yorkshire pudding, mint sauce & red wine gravy.
Mains
Grilled Fillet of Chalk Stream Dorset Trout ©F with crushed new potatoes, crayfish, caper and tomato dressing and seasonal vegetables 15.00 Duck Confit with a Morello and Kirsch Jus with Dauphinoise potatoes and seasonal vegetables 15.00 Rump of Tender Kentish Lamb with mint and redcurrant jus, dauphinoise potatoes and vegetables ©F 15.00 Pan Fried 'Skin on Crisp' Norfolk Chicken Supreme ©F with warm salsa verde, sauté new potatoes and vegetables 14.00 Seared Sea Bass Fillet with a lemon caper sauce, new potatoes and vegetables ©F 15.00
Angus Sirloin Steak 8oz grilled tomato, peppercorn sauce and chips 21.00 @ option without sauce
Al Forno Vegetarian 🤍 🕞 Meat Lasagne homemade and served a parmesan rocket salad 🛘 11.00 / 12.50
——— Pretzel Bun Burgers ———
We can also serve your burger in a 🕞 bun.
Clarendon Beef Burger with mature cheese, pancetta, gherkin and chips 13.50
Grilled Haloumi and Field Mushroom Burger with relish, rocket and chips ① 12.00
Salads
Warm Goats Cheese Salad rocket, walnuts, pears and balsamic syrup ☞ ♥ 11.00
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Apple and Blackberry Crumble with vanilla custard
Vanilla Panna Cotta with a blood orange sorbet and raspberry coulis 😉
Gin Fizz, Lime and Elderflower Cheesecake 🙃
Belgium Chocolate Torte

Ice Cream Selection (GF)

GF Gluten Free