

# THE CLARENDON

BLACKHEATH VILLAGE

## Autumn 'Day' Menu

### Starters 6.00

Soup of the Day (GF) with a freshly baked roll

Pan Fried Chicken Livers with brandy & wholegrain mustard cream sauce, rustic sourdough (GF) option without sourdough

Thai Style Cod and Prawn Fish Cakes with coriander and lime dressing

Smoked Chicken and Herb Terrine with plum chutney and sourdough (GF) option without sourdough

Sardines on Toasted Sourdough with sorrel and horseradish aioli (GF) option without sourdough

Crispy Brie Fritter with orange and Campari preserve and a mixed salad

### Mains

#### Chef's Pie of the Day

Homemade using a suet crust pastry. Served with creamy mash or chunky chips, seasonal vegetables and gravy jug 13.50

Clarendon Sausage and Creamy Mash with onion gravy and mushy peas 12.50

The recipe for this Cumberland Style fine herb pork sausages is specially made for us by our local butcher

Grilled Fillet of Chalk Stream Dorset Trout (GF) crushed new potatoes, crayfish, caper & tomato dressing, vegetables 15.00

Rump of Tender Kentish Lamb with mint and redcurrant jus, dauphinoise potatoes and vegetables (GF) 15.00

Pan Fried 'Skin on Crisp' Norfolk Chicken Supreme (GF) with warm salsa verde, sauté new potatoes and vegetables 14.00

Duck Confit with a Morello and Kirsch Jus with Dauphinoise potatoes and seasonal vegetables 15.00

Seared Sea Bass Fillet with a lemon caper sauce, new potatoes and vegetables (GF) 15.00

Traditional Fish & Chips mushy peas and a wedge of lemon 14.00

Angus Sirloin Steak 8oz grilled tomato, peppercorn sauce and chips 21.00 (GF) option without sauce

Al Forno Vegetarian (V) or Meat Lasagne Homemade and served a parmesan rocket salad 11.00 / 12.50

Chef's Curry of the day Balti Style (GF) Homemade with pilau rice, poppadum & chutney 14.00

Warm Goat's Cheese Salad (V) (GF) rocket, walnuts, pears and balsamic syrup 11.00

### Pretzel Bun Burgers

We can also serve your burger in a (GF) bun.

Clarendon Beef Burger with mature cheese, pancetta, gherkin and chips 13.50

Grilled Haloumi and Field Mushroom Burger with relish, rocket and chips 12.00

### Desserts 6.00

Apple and Blackberry Crumble with vanilla custard

Vanilla Panna Cotta with a blood orange sorbet and raspberry coulis (GF)

Gin Fizz, Lime and Elderflower Cheesecake (GF)

Belgium Chocolate Torte

Ice Cream Selection (GF)

Gratuities are not included and left at guest's discretion. Please speak to our staff about any **food allergies and intolerances** requirements before ordering. Though we will try our best to meet your needs, all of our dishes are prepared in an open kitchen, so unfortunately we cannot guarantee that our dishes will be free of traces of these products, and all dishes may contain items not mentioned in menu descriptions.

(V) Vegetarian (GF) Gluten Free