

THE
CLARENDON

BLACKHEATH VILLAGE

Room & Lounge Menu

Filled Sandwiches

Choice of white or wholemeal bread. (GF) bread available on request.

Prime Ham 5.50

Wholegrain mustard and salad leaves

Smoked Salmon Sandwich 6.90

Cream cheese and rocket

Extra Mature Cheddar (V) 5.50

Tomato relish and watercress

Egg Mayonnaise & Mustard Cress (V) 5.50

Filled sandwiches (prime ham and cheese) available 24 hours a day.

London's Sandwich Scene 7.50

Our Epic Grilled Cheese Sandwich (V)

Toasted sourdough with Jalsberg Swiss, extra sharp cheddar
and spicy sweet tomato jam

A Fist Full of Fish Fingers

Four fish fingers, creamy tartare sauce, rocket in white bread

Wind Reel and Pack - It's a Wrap

Spiced fajita chicken wrap served with peppers, onions and lime mayo

(V) Vegetarian (GF) Gluten Free

— Small Bites —

Chef's Soup of the Day 6.50

Warm Ciabatta and Mixed Olives ⑤ 5.00

Amazing Spicy Maple Chicken Wings 6.50

Humus Spiced with Paprika ⑤ 5.00

Served with warm pitta bread

Smoked Haddock and Spring Onion Fish Cake

with saffron aioli 6.50

Chef's Chicken Liver Pâté

Red onion marmalade, pea shoots, balsamic glaze, toasted sourdough

Ⓜ without sourdough 6.50

Cheese Plate

English Mature Cheddar, Smoked Applewood and Shropshire Blue

with crackers 7.50

— Pretzel Bun Burger —

All burgers served with fries. We can also serve your burger in a Ⓜ bun.

Clarendon Beef Burger

Crispy bacon and bbq sauce, gherkin and chips 13.50

Grilled Caesar Chicken Burger

Mini gem and Caesar dressing 13.50

Pulled Jackfruit Vegan Burger

Mini gem and tomato relish ⑤ 12.50

Mains

Chef's Pie of the Day - homemade with suet crust pastry

Served with creamy mash, seasonal vegetables and gravy 14.50

Seared Pork Loin

Served with a salsa verde of mint, basil and capers, dauphinoise potatoes and seasonal vegetables 14.50

Cumberland Sausage and Creamy Mash with Onion Gravy

Locally made by our butchers Aaron and Louis (GF) 14.00

Chef's Curry of the Day - Balti Style

With pilau rice, poppadum & chutney (GF) 14.00

Ale Battered Fish & Chips

With mushy peas and tartare sauce 14.00

Chicken Kiev

With chef's scrumptious garlic butter interior, creamy mash and vegetables 14.00

Supreme of Chicken, Pan Fried 'Skin on Crisp'

Salsa verde, sauté new potatoes and seasonal vegetables (GF) 14.00

Grilled Loch Duart Salmon with herb crumbs and new potatoes 15.00

Seared Sea Bass Fillet

With a lemon caper sauce, new potatoes and vegetables (GF) 16.00

Pan Fried Duck Breast

With a Morello and Kirsch jus, dauphinoise potatoes and seasonal vegetables 15.50

Roasted Lamb Rump

With a redcurrant and mint jus, dauphinoise potatoes and seasonal vegetables 15.00

Angus Sirloin Steak 8oz**

Grilled tomato, peppercorn sauce and chips. (GF) option without sauce 21.00

**£5 supplement if booked on dinner inclusive

Lasagne

With parmesan and rocket salad 13.00

Spinach and Ricotta Cannelloni

Served with a side salad (V) 13.00

Chargrilled Chicken Caesar Salad

With croutons, anchovies and parmesan cheese. (GF) option without croutons
13.00

Sides 4.00

- Chunky Chips • Sweet Potato Chips • Garlic Ciabatta Slices •
- Battered Onion Rings • Small Salad •

Desserts 6.50

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

Apple and Blackberry Crumble with custard

Sticky Toffee Pudding toffee sauce and vanilla ice cream or custard

Chef's Orange Marmalade Cake made using our locally made breakfast
'London Marmalade', and served with crème fraiche

Dark Chocolate Ganache, Strawberries and Vanilla Shortbread

Ice cream selection

Children's Menu

Macaroni Cheese (V) 6.00

Cod Goujons 6.00

With chips or salad

Omelette 6.00

Choice of plain or cheese and ham served with chips

Breaded Chicken Burger 6.00

With chips or salad

Children's Ice Cream Selection 2.50

Hot Beverages

Served with biscuits

Pot of Coffee 3.50 • Pot of English Tea 3.50

Pot of Hot Chocolate 4.00 • Speciality Tea Selection 4.00

Cappuccino 3.00 • Latte 3.00

Americano 3.00 • Espresso 2.75

Afternoon Tea

Clarendon Afternoon Tea Selection 19.00

Finger sandwiches, homemade fruit scones,
English Heritage strawberry preserve, Devon cream, mini cakes
and Twinings tea selection

**Add a glass of chilled Prosecco or refreshing pink ginger cordial
25.00**

Breakfast

*Breakfast taken in the restaurant is included in your room rate.
Breakfast served to your room will incur charges as stated.

Room service served 7am-10.00am*

Service times for breakfast served in the restaurant differ,
please call reception.

English Breakfast 12.00

Sausages (meat or veg) back bacon, egg choice, beans, mushroom,
tomato and hash brown, toast, butter, orange juice, tea or coffee.

Light Breakfast • Served 24 hours 8.50

Choice of cereals, orange juice, 2 slices of brown or white toast, jams,
tea or coffee

Filled sandwiches (prime ham and cheese) available 24 hours a day.
All other items, excluding breakfast, available 10am-9.30pm Monday-Saturday and
10am-9.00pm Sundays and Bank Holidays.

Bedroom service charge is £1, there is no service charge when taken in lounges and bars.

———— A short selection of our drinks ————

Draught Beers & Cider

Birra Moretti • Strongbow Cloudy Cider

Meantime Beers, brewed locally in Greenwich;

Meantime London Pale Ale - Buckets full of local Kentish Hops

Meantime London Lager - unpasteurised lager, all you can taste is malt & hops

Bottled Beers

Peroni 330ml • Camden Pale Ale 330ml • Kentish Spitfire 500ml

Low Alcohol Erdinger 500ml

Kingsdown Natural Water & Sparkling Pressés

The chalk of the Kentish North Downs is the key to its purity and quality.

Natural Still or Sparkling Water 330ml & litre

Natural, delicious pressés made with real fruit juice blended with Kingsdown water

Elderflower Sparkle • Rhubarb Sparkling • Cloudy Lemon 330ml

Selection of Premium Spirits

Fevertree Tonics Mediterranean • Premium Indian • Refreshingly Light •
Aromatic • Elderflower • Ginger Ale

Wines *A small selection of our wines, please ask for our full list*

Whites	175	250	Bottle
Saint Laurand Blanc, Languedoc, France	4.75	6.75	20.00
Chardonnay dell'Emila, Torre Gaggio, Italy	5.40	7.30	22.00
Pinot Grigio, Hilltop Neszmely Hungary	5.40	7.30	22.00
Colombard-Sauvignon Cotes de Gascogne France	5.90	8.40	25.00
Reds			
Saint Laurand Rouge, Languedoc, France	4.75	6.75	20.00
Roncier Maison, Louis Tramier & Fil, Burgundy France	5.40	7.30	22.00
Merlot Terre Sicilane, Conti di Reforte, Sicily Italy	5.50	7.70	23.00
Rioja Castezo, Bodegas Najerilla Spain	5.90	8.40	25.00
Rosé			
Pinot Grigio Blush di Venezia	5.40	7.30	22.00
Sparkling & Champagne	125ml		Bottle
Prosecco Villa Doral Italy	5.50		27.00
Crémant de Bordeaux (Rosé or White)	5.50		27.00
Champagne Monay Brut, Francoise France (Rosé or White)			40.00

Full price list is displayed in the bar.

T H E
CLARENDON

BLACKHEATH VILLAGE

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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.