

THE CLARENDON

BLACKHEATH VILLAGE

Winter Day Menu

Starters 6.50

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

Smoked Salmon and Chive Terrine served with lemon and pickled cucumber dressing

Crispy Brie Fritter with orange and Campari preserve (V)

Smoked Haddock and Spring Onion Fish Cakes with saffron aioli

Chef's Chicken Live Pâté red onion marmalade, pea shoots, balsamic glaze, toasted sourdough. (GF) without sourdough

Clarendon Crayfish and Avocado Cocktail (GF)

Mains

Winter Specials

Chef's Pie of the Day

Homemade using a 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 (GF) 14.50

Locally Made Cumberland Sausages 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 and chutney (GF) 14.00

Seared Sea Bass Fillet with a lemon caper sauce, new potatoes and vegetables (GF) 16.00

Spinach and Ricotta Cannelloni served with a side salad (V) 13.00

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

Pan Fried Duck Breast with a Morello and Kirsch jus with dauphinoise potatoes and seasonal vegetables 15.50

Ale Battered Fish & Chips with mushy peas and tartare sauce 14.00

Roasted Lamb Rump served with a redcurrant and mint jus, dauphinoise potatoes and seasonal vegetables (GF) 15.00

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

Lasagne with parmesan and rocket salad 13.00

Chargrilled Chicken Caesar Salad with croutons, anchovies and parmesan cheese. (GF) option without croutons 13.00

Pretzel Bun Burgers

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

Clarendon Beef Burger crispy bacon and bbq sauce, gherkin and chips 13.50

Grilled Caesar Chicken Burger baby gem lettuce and Caesar sauce and chips 13.50

Pulled Jackfruit Vegan Burger mini gem and tomato relish (V) 12.50

(V) Vegetarian

(GF) Gluten Free

**£5 supplement if booked on dinner inclusive

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Made for Sharing

Warm Ciabatta and Mixed Olives 5.00

Hummus Spiced with Paprika and Warm Pitta Bread 5.00

Amazing Spicy Maple Chicken Wings 6.50

Sandwich Scene

A Fist Full of Fish Fingers 7.50

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

Our Our 'Epic' Grilled Cheese Sandwich 7.50

Toasted sourdough with extra sharp cheddar and spicy sweet tomato jam

Wind Reel and Pack - It's a Wrap 7.50

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

Filled Sandwiches

Choice of white, wholemeal or **GF** bread

Smoked salmon, cream cheese and rocket 6.90

Prime ham, wholegrain mustard and salad leaves 5.50

Mature Cheddar tomato relish and watercress **V** 5.50

Egg mayonnaise and mustard cress **V** 5.50

**Ham and cheese sandwiches served 24 hours*

Sides 4.00

Chunky Chips

Battered Onion Rings

Garlic Ciabatta

Sweet Potato Fries

Small Salad

Desserts 6.50

Apple and Blackberry Crumble served with custard

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

Dark Chocolate Ganache, Strawberries and Vanilla Shortbread

Sticky Toffee Pudding toffee sauce and vanilla ice cream or custard

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

Ice Cream Selection

AND

Cheese Plate English Mature Cheddar, Smoked Applewood and Shropshire Blue with crackers 7.50

Hot Drinks

Pot of Coffee 3.50 • Cappuccino 3.00 • Latte 3.00 • Espresso 2.75

Pot of English Tea 3.50 • Speciality Tea Selection 4.00

V Vegetarian **GF** Gluten Free

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.