

THE CLARENDON

BLACKHEATH VILLAGE

Summer Menu

Starters 7.00

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

Buffalo Mozzarella with peas, broad beans, mint, lemon & olive oil (GF)

Smoked Haddock and Spring Onion Fish Cake with saffron aioli

Ham Hock Terrine red onion marmalade, pea shoots, balsamic glaze, toasted sourdough. (GF) without sourdough

Grilled Sardines tarragon, garlic, lemon & chili butter (GF)

Chef's Mackerel pâté with creamy horseradish and toasted sourdough. (GF) without sourdough

Mains

Summer Specials

Chef's Pulled English Lamb Shoulder Shepherd's Pie served with seasonal vegetables 16.00

Dorset Chalk Stream Trout Fillet english new potatoes, seasonal vegetables, caper & tomato coulis 16.50 (GF)
grown in chalk streams that flow through towards the sea, due to the filtering effect of the chalk their waters are alkaline and very clear (wish you were there?) giving Dorset Trout its wonderful natural flavour.

Confit Duck Leg, with a Cherry Morello & Kirsch sauce served with dauphinoise potatoes & vegetables 17.50
(GF) without sauce

Chicken Supreme with a wholegrain mustard and honey cup glaze, served with new potatoes & vegetables 16.00 (GF)

Seared Sea Bass Fillet with a lemon caper sauce, new potatoes and vegetables 16.50 (GF)

Roasted Lamb Rump served with a redcurrant and mint jus, dauphinoise potatoes and seasonal vegetables 17.00
(GF) option without sauce.

Locally Made Cumberland Sausages and Creamy Mash with Onion Gravy

Locally made by our butchers Aaron and Louis 15.00

Ale Battered Fish & Chips with mushy peas and tartare sauce 15.00

Lasagne with parmesan and rocket salad 14.00

Chef's Curry of the Day - Balti Style with pilau rice, poppadum and chutney 14.50 (GF)

Spinach and Ricotta Cannelloni served with a side salad 13.50

Angus Sirloin Steak 8oz** grilled tomato, peppercorn sauce and chips. (GF) option without sauce 22.00

Chargrilled Chicken Caesar Salad with croutons, anchovies & parmesan cheese. (GF) option without croutons. 14.00

Warm Goat's Cheese Salad rocket, walnuts, pears and balsamic syrup 14.00 (GF)

Pretzel Bun Burgers

All burgers served with fries.

Clarendon Beef Burger crispy bacon and bbq sauce 13.90

Grilled Caesar Chicken Burger baby gem lettuce and caesar sauce 13.90

Pulled Jackfruit Vegan Burger mini gem and tomato relish 12.90

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Made for Sharing

Warm Ciabatta and Mixed Olives 6.00

Hummus Spiced with Paprika and Warm Pitta Bread 6.00

Amazing Spicy Maple Chicken Wings 6.50

Sandwich Scene

A Fist Full of Fish Fingers four fish fingers, creamy tartare sauce, rocket in white bread 7.50

Our Our 'Epic' Grilled Cheese Sandwich toasted sourdough with extra sharp cheddar and spicy sweet tomato jam 7.50

Wind Reel and Pack - It's a Wrap spiced fajita chicken wrap served with peppers, onions and lime mayo 7.50

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 5.00

Chunky Chips

Battered Onion Rings

Garlic Ciabatta

Sweet Potato Fries

Small Salad

Dessert 7.00

Sticky Toffee Pudding toffee sauce and vanilla ice cream or custard

Citrus Lemon Tart thick cream and candied citrus peel

Chef's Strawberry Mousse 'lush and creamy' in a glass

Dark Chocolate Ganache lime and vanilla shortbread

Classic Tiramisu

Mövenpick Ice Cream Selection

Cheese Plate English Mature Cheddar, Smoked Applewood and Shropshire Blue with crackers, plum chutney, celery & grapes 7.50

Hot Drinks

Pot of Coffee 3.50

Cappuccino 3.00

Latte 3.00

Espresso 2.75

V Vegetarian **GF** Gluten Free