

THE CLARENDON

BLACKHEATH VILLAGE

Winter Menu

Starters 7.00

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

Smoked Duck Breast and Orange Salad with a pomegranate dressing (GF)

Sautéed Tiger Prawns and Chorizo on toasted focaccia with garlic mayonnaise and crisp watercress

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

Smoked Haddock and Spring Onion Fish Cake with saffron aioli (GF)

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

Mains

Chef's Winter Specials

Chefs Suet Pie of the Day using suet crust pastry, served with new potatoes, vegetables and gravy 16.00

Chalk Stream Trout Fillet new potatoes, seasonal vegetables, caper & tomato coulis (GF) 16.50

Slow Cook Shin of Beef cooked in a red wine shallot jus, creamy mustard mash and vegetables 17.00

Chef's Vegan Sweet Potato & Lentil Curry with Coconut Cream it's all made in just one pot, served with pilau rice, poppadum & chutney (GF) 15.00

Roasted English Lamb Rump served with a redcurrant and mint jus, dauphinoise potatoes and seasonal vegetables.

(GF) option without sauce 17.00

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

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

Pan Fried Duck Breast with a redcurrant & onion relish jus, dauphinoise potatoes & vegetables

(GF) option without sauce 19.00

Cumberland Sausages and Creamy Mash with Onion Gravy locally made by our butchers 15.00

Angus Sirloin Steak 8oz** grilled tomato, peppercorn sauce and chips. (GF) option without sauce 23.00

Chef's Meat Curry of the Day - Balti Style with pilau rice, poppadum & chutney (GF) 15.00

Ale Battered Fish & Chips with mushy peas and tartare sauce 16.00

Lasagne with parmesan and rocket salad 14.50

Spinach and Ricotta Cannelloni served with a side salad (V) 14.50

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

(V) Vegetarian (GF) Gluten Free

(V) Vegetarian (GF) Gluten Free **£5 supplement if booked on dinner inclusive

Pretzel Bun Burger

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

Clarendon Beef Burger with crispy bacon and bbq sauce 14.50

Grilled Caesar Chicken Burger baby gem lettuce and Caesar dressing 14.00

Pulled Jackfruit Vegan Burger baby gem lettuce and tomato relish **V** 13.00

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

Desserts 7.00

Sticky Toffee Pudding toffee sauce and Mövenpick vanilla ice cream or custard

Warm Apple Tart Tatin served with a scoop of Mövenpick vanilla ice cream or custard

Citrus Lemon Tart with thick cream and candied citrus peel

Lemon Posset with a blood orange coulis **GF**

Dark Chocolate Ganache Lime and vanilla shortbread

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 4.00 Cappuccino 3.25 Latte 3.00 Espresso 2.75

V Vegetarian **GF** Gluten Free