

THE CLARENDON

BLACKHEATH VILLAGE

SPRING MENU

Starters

GF Soup of the day With a freshly baked roll	7.00	Chef's Mackerel pâté With creamy horseradish and toasted sourdough.	7.00
GF Chicken & Apricot Terrine served with plum & fig chutney and toasted sourdough without sourdough	7.00	GF Smoked Haddock and Spring Onion Fish Cake With saffron aioli	7.00
GF Ham Hock Terrine Red onion marmalade, pea shoots, balsamic glaze, toasted sourdough.	7.00	Sautéed Tiger Prawns and Chorizo On toasted focaccia with garlic mayonnaise and crisp watercress	7.00
GF Buffalo Mozzarella Pea shoots, blanch green peas and minted, lemon and olive oil.	7.00		

Mains

Chef's Specials

GF Chefs Suet Pie of the Day Using suet crust pastry, served with new potatoes, vegetables and gravy	16.00	Slow Cook Shin of Beef Cooked in a red wine shallot jus, creamy mustard mash and vegetables	17.00
GF Grilled Loch Duart Salmon with a warm roasted cherry tomato sauce and new potatoes	17.00	Cumberland Sausages and Creamy Mash With Onion Gravy locally made by our butchers	15.00
GF Pan Fried Duck Breast With a redcurrant & onion relish jus, dauphinoise potatoes & vegetables	19.00	GF Angus Sirloin Steak 8oz** Grilled tomato, peppercorn sauce and chips.	23.00
GF Chef's Vegan Sweet Potato & Lentil Curry With Coconut Cream it's all made in just one pot, served with pilau rice, poppadum & chutney	15.00	GF Chef's Meat Curry of the Day - Balti Style With pilau rice, poppadum & chutney	15.00
GF Roasted English Lamb Rump Served with a redcurrant and mint jus, dauphinoise potatoes and seasonal vegetables.	17.00	GF Beer Battered Fish & Chips With mushy peas and tartare sauce	16.00
GF Chicken Supreme With a wholegrain mustard and honey cup glaze, served with new potatoes & vegetables	16.00	Lasagne With parmesan and rocket salad	14.50
GF Seared Sea Bass Fillet With a lemon caper sauce, new potatoes and vegetables	16.50	Spinach and Ricotta Cannelloni Served with a side salad	14.50
		Warm Goat's Cheese Salad With rocket, walnuts, pears and balsamic syrup	14.00
		GF Chargrilled Caesar Chicken Salad With croutons, anchovies and parmesan cheese.	15.00

**£5 supplement if booked on dinner inclusive

V Vegetarian **GF** Gluten Free **VGN** Vegan

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.

Pretzel Bun Burgers

All burgers served with fries.

We can also serve your burger in a **GF** bun.

Clarendon Beef Burger 14.50

with crispy bacon and bbq sauce

Grilled Caesar Chicken Burger 14.00

baby gem lettuce and Caesar dressing

V **Pulled Jackfruit Vegan Burger** 13.00

baby gem lettuce and tomato relish

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 picy 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 5.50

V **Egg mayonnaise and mustard cress** 5.50

*Ham and cheese sandwiches served 24 hours

Made for Sharing

Warm Ciabatta and Mixed Olives 6.00

Hummus Spiced with Paprika and Warm Pitta 6.00

Amazing Spicy Maple Chicken Wings 6.50

Sides

Chunky Chips 6.00

Battered Onion RIngs 6.00

Garlic Ciabatta 6.00

Sweet Potato Fries 6.00

Small Salad 6.00

Desserts

Sticky Toffee Pudding 7.00

toffee sauce and Mövenpick vanilla ice cream or custard

GF **Warm Apple Tart Tatin** 7.00

served with a scoop of Mövenpick vanilla ice cream or custard

Citrus Lemon Tart 7.00

with thick cream and candied citrus peel

Lemon Posset 7.00

with a blood orange coulis

Dark Chocolate Ganache 7.00

Lime and vanilla shortbread

Mövenpick Ice cream selection 7.00

Cheese Plate 7.50

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

Hot Drinks

Pot of Coffee 4.00

Cappuccino 3.25

Latte 3.00

Espresso 2.75

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