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BLACKHEATH VILLAGE

ROOM & LOUNGE MENU

Filled Sandwiches

Choice of white or wholemeal bread. @ bread available on request.

Prime Ham 5.80 Wholegrain mustard and salad leaves

Smoked Salmon Sandwich 7.00 Cream cheese and rocket

Extra Mature Cheddar () 5.80 Tomato relish and watercress

Egg Mayonnaise & Mustard Cress 🛞 5.80

Rare Angus Roast Beef (thinly sliced) 7.00 with creamed horseradish

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

– London's Sandwich Scene 8.00 ——

Our Epic Grilled Cheese Sandwich (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

 \bigcirc Vegetarian GF Gluten Free

— Small Bites ——

Chef's Soup of the Day 7.00

Warm Ciabatta and Mixed Olives 🕅 6.00

Amazing Spicy Maple Chicken Wings 6.50

Humus Spiced with Paprika ⑦ 6.00 Served with warm pitta bread

Smoked Haddock and Spring Onion Fish Cake with saffron aioli 7.00

Chicken & Apricot Terrine Served with plum & fig chutney and toasted sourdough (r) without sourdough 7.00

Chef's Mackerel Pâté with creamy horseradish and toasted sourdough. © without sourdough 7.00

Sautéed Tiger Prawns and Chorizo On toasted focaccia with garlic mayonnaise and crisp watercress 7.00

Cheese Plate English Mature Cheddar, Smoked Applewood and Shropshire Blue with crackers **8.00**

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

Clarendon Beef Burger 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 (13.00) — Mains ——

Chef's Specials

 Steak Bavette 6oz

 Flank cut' served sliced on a board with a Chimichurri Sauce and chunky chips @F 16.00

Grilled Scottish Salmon

With a warm roasted cherry tomato sauce and new potatoes **GF** 16.00

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

Roasted English Lamb Rump

Served with a redcurrant and mint jus, dauphinoise potatoes and seasonal vegetables. © option without sauce 17.00

Seared Sea Bass Fillet

With a lemon caper sauce, new potatoes and vegetables @ 17.00

Pan Fried Duck Breast

With dauphinoise potatoes & vegetables @F option without sauce 19.00

Chicken Supreme

With a wholegrain mustard and honey cup glaze, served with new potatoes & vegetables @ 16.00

Beer Battered Fish & Chips With mushy peas and tartare sauce 16.00

Angus Sirloin Steak 8oz** Grilled tomato, peppercorn sauce and chips. @ option without sauce 23.00

> Lasagne With parmesan and rocket salad 14.50

Chef's Meat Curry of the Day - Balti Style With pilau rice, poppadum & chutney @ 15.00

**£5 supplement if booked on dinner inclusive

Chef's Vegan Sweet Potato & Lentil Curry With coconut cream, served with pilau rice, poppadum & chutney 15.00

> 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

Chargrilled Caesar Chicken Salad With croutons, anchovies and parmersan cheese @ Option without croutons 14.00

— Sides 5.00 ———

Chunky Chips • Sweet Potato Chips • Garlic Ciabatta Slices •

• Battered Onion Rings • Small Salad •

— Desserts 7.00 ——

Sticky Toffee Pudding toffee sauce and vanilla ice cream or custard Warm Apple Tarte Tatin served with a scoop of vanilla ice cream or custard Citrus Lemon Tart with thick cream and candied citrus peel

Lemon Posset with a blood orange coulis (F)

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 **8.00**

— Children's Menu —

Macaroni Cheese 🕅 8.00

Cod Goujons 8.00 With chips or salad

Omelette 8.00 Choice of plain or cheese and ham served with chips

> Breaded Chicken Burger 8.00 With chips or salad

Children's Ice Cream Selection 4.00

A short selection of our drinks

Hot Beverages

Served with biscuits

Pot of Coffee 4.00 • Pot of English Tea 4.00 Pot of Hot Chocolate 5.00 • Speciality Tea Selection 4.50 Cappuccino 3.25 • Latte 3.00

Americano 3.00 · Espresso 2.75

— Afternoon Tea —

Clarendon Afternoon Tea Selection 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

- 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 \pounds 1, there is no service charge when taken in lounges and bars.

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

Saint Laurand Blanc, Languedoc, France Chardonnay dell'Emila, Torre Gaggio, Italy Pinot Grigio, Hilltop Neszmely Hungary Colombard-Sauvignon Cotes de Gascogne France

Reds

Saint Laurand Rouge, Languedoc, France Roncier Maison, Louis Tramier & Fil, Burgundy France Merlot Terre Sicilane, Conti di Reforte, Sicily Italy Rioja Castezo, Bodegas Najerilla Spain

Rosé Pinot Grigio Blush di Venezie

Sparkling & Champagne Prosecco Villa Doral Italy Crémant de Bordeaux (Rosé or White) Champagne Monay Brut, Francoise France (Rosé or White)



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.