

THE CLARENDON

BLACKHEATH VILLAGE

SUMMER MENU

Starters

VGN GF	Soup of the day With a freshly baked roll	7.00	Sautéed Tiger Prawns and Chorizo On toasted focaccia with garlic mayonnaise and crisp watercress	7.00
GF	Chicken & Apricot Terrine served with plum & fig chutney and toasted sourdough Without sourdough	7.00	Deville Lamb's Kidneys served on sourdough and a herb salsa. Without sourdough	7.00
V	Buffalo Mozzarella Pea shoots, blanch green peas and minted, lemon and olive oil.	7.00	Homemade Smoked Haddock and Spring Onion Fish Cake With saffron aioli	7.00
GF	Chef's Mackerel pâté With creamy horseradish and toasted sourdough. Without sourdough	7.00		

Mains

Chef's Specials

GF	Steak Bavette 6oz Flank cut' served sliced on a board with a Chimichurri Sauce and chunky chips	16.00	Beer Battered Fish & Chips With mushy peas and tartare sauce	16.00
GF	Grilled Scottish Salmon With a warm roasted cherry tomato sauce and new potatoes	17.00	Angus Sirloin Steak 8oz** - 28 day Grilled tomato, peppercorn sauce and chips. Option without sauce	23.00
GF	Chef's Pulled English Lamb Shoulder Shepherd's Pie served with seasonal vegetables and a jug of Jus on the side	16.00	Homemade Lasagne With parmesan and rocket salad	14.50
	Roasted English Lamb Rump - New Season Served with a redcurrant and mint jus, dauphinoise potatoes and seasonal vegetables. Option without sauce	17.00	GF Chef's Meat Curry of the Day - Balti Style With pilau rice, poppadum & chutney	15.00
GF	Seared Sea Bass Fillet With a lemon caper sauce, new potatoes and vegetables	17.00	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	Pan Fried Duck Breast With dauphinoise potatoes & vegetables Option without sauce	19.00	V Spinach and Ricotta Cannelloni Served with a side salad	14.50
	Chicken Supreme With a lemon grass and honey cup glaze, served with new potatoes & vegetables	16.00	V 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. Option without croutons	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 8.00

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

Our Our 'Epic' Grilled Cheese Sandwich 8.00

toasted sourdough with extra sharp cheddar and picy sweet tomato jam

Wind Reel and Pack - It's a Wrap 8.00

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 7.00

Prime ham, wholegrain mustard and salad leaves 5.90

Mature Cheddar tomato relish and watercress 5.90

V Egg mayonnaise and mustard cress 5.90

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

*Ham and cheese sandwiches served 24 hours

Hot Drinks

Pot of Coffee 4.00

Cappuccino 3.25

Made for Sharing

Amazing Spicy Maple Chicken Wings 6.50

Warm Ciabatta and Mixed Olives 6.00

Hummus Spiced 6.00

with Paprika and Warm Pitta

Sides

Chunky Chips 5.00

Battered Onion Rings 5.00

Garlic Ciabatta 5.00

Sweet Potato Fries 5.00

Truffle Chips 5.00

Small Salad 5.00

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

White Chocolate & Raspberry Cheesecake 7.00

Served with a raspberry couli

Dark Chocolate Ganache 7.00

Lime and vanilla shortbread

Mövenpick Ice cream selection 7.00

Cheese Plate 8.00

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

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