

THE CLARENDON

BLACKHEATH VILLAGE

MENU

Starters

V	Soup of the day With a freshly baked roll	7.00	Homemade Mackerel Pâté With creamy horseradish and toasted sourdough.	7.00
VGN GF	Shakshuka Flavours of the mediterranean of fried egg plant, peppers & tomatoes with pitta	7.00	GF Without sourdough	
GF	Baked Goats Cheese Beetroot salad, walnut & orange dressing	7.00	Homemade Smoked Haddock and Spring Onion Fish Cake With saffron aioli	7.00
	Grilled Sardines With a sprinkle of chilli, roasted garlic and lemon	7.00	Ham Hock Terrine Red onion marmalade, pea shoots, balsamic glaze, toasted sourdough	7.00
			GF Sourdough available	

Mains

Chef's Specials

GF	Chicken Schnitzel Rocket and vine tomato salad, fries, saffron aioli	16.00	GF	Angus Sirloin Steak 8oz** 28 day Grilled tomato, peppercorn sauce and chips.	24.00
	Steak Bavette 6oz Flank cut' served sliced on a board with a Chimichurri Sauce and chunky chips	16.00	GF	Option without sauce	
GF	Homemade Pulled English Lamb Shoulder Shepherd's Pie Served with vegetables and a jug of jus	16.00	GF	Chargrilled Caesar Chicken Salad With croutons, anchovies and parmesan cheese.	16.00
	Roasted English Lamb Rump Served with a redcurrant and mint jus, dauphinoise potatoes and vegetables.	17.00	GF	Option without croutons	
GF	Option without sauce		V GF	Warm Goat's Cheese Salad With rocket, walnuts, pears and balsamic syrup	15.00
GF	Seared Fillet of Sea Bass Chive and a Saffron Velouté, new potatoes, & vegetables	17.00	V	Creamy Tagliatelle With wild mushrooms	15.00
GF	Grilled Scottish Salmon With warm roasted cherry tomato couli, new potatoes and vegetables	20.00		Homemade Lasagne With parmesan and rocket salad	15.00
	Pan Fried Duck Breast With a cherry sauce, dauphinoise potatoes & vegetables	20.00	VGN GF	Sweet Potato & Lentil Curry With Coconut Cream it's all made in just one pot, served with pilau rice, poppadum & chutney	16.00
GF	Option without sauce			**£5 supplement if booked on dinner inclusive	
GF	Pan Fried Chicken Supreme Tarragon and mushroom sauce, dauphinoise potatoes and vegetables	16.00			
	Beer Battered Fish & Chips With mushy peas and tartare sauce	17.00			

Pretzel Bun Burgers

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

Clarendon Beef Burger With crispy bacon and bbq sauce	15.00
Grilled Caesar Chicken Burger Baby gem lettuce and caesar dressing	15.00

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. June 2024.

Made for Sharing

Amazing Spicy Maple Chicken Wings Pot 6.50

6 spicy wings

Nachos 8.90

With guacamole, sour cream, salsa, olives and cheese topping

Warm Ciabatta and Mixed Olives 6.00

V Spiced Hummus 6.00

with Paprika and Warm Pitta

VGN GF Shakshuka 7.00

Flavours of the mediterranean of fried egg plant, peppers & tomatoes with pitta

Sandwich Scene

A Fist Full of Fish Fingers 8.00

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

V Our Our 'Epic' Grilled Cheese Sandwich 8.00

toasted sourdough with extra sharp cheddar and spicy 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

V Mature Cheddar tomato relish and watercress 5.90

V Egg mayonnaise and mustard cress 5.90

*Ham and cheese sandwiches served 24 hours

Sides

Chunky Chips 5.00

Battered Onion Rlngs 5.00

Garlic Ciabatta 5.00

Sweet Potato Fries 5.00

Small Salad 5.00

Desserts

Sticky Toffee Pudding 7.00

toffee sauce and Mövenpick vanilla ice cream or custard

Warm Apple Tart Tatin 7.00

served with a scoop of Mövenpick vanilla ice cream or custard

Summer Strawberry Mousse 7.00

with shortbread biscuit

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

Hot Drinks

Pot of Coffee 4.00

Cappuccino 3.25

Latte 3.00

Espresso 2.75

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