

THE CLARENDON

BLACKHEATH VILLAGE

SUNDAY CARVERY

Carvery Served 12.30-3.30 - Day menu served all day 12.30-9.00pm

Starters

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

Carvery Selection 21.00

Served with seasonal vegetables and roast potatoes.

GF gravy option available on request

Roast Topside of Beef

Yorkshire pudding and creamed horseradish

Rosemary Studded Roast Leg of Lamb

Yorkshire pudding and mint sauce

Roast Turkey Breast

Sage and onion stuffing and bacon wrapped chipolatas

Roast Chopped End Pork

With apple sauce and crackling

Mains

GF Grilled Scottish Salmon With a warm roasted cherry tomato sauce and new potatoes	20.00
Chargrilled Caesar Chicken Salad Croutons, anchovies and parmesan cheese GF Option without crouton	16.00
Pan Fried Duck Breast With a redcurrant & onion relish jus, dauphinoise potatoes & vegetables GF Option without sauce	20.00
Nut Roast V Served with an Arrabbiata sauce	16.00

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
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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.

T H E CLARENDON

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Desserts

Sticky Toffee Pudding toffee sauce and Mövenpick vanilla ice cream or custard	7.00	Summer Strawberry Mousse with shortbread biscuit	7.00
Warm Apple Tart Tatin served with a scoop of Mövenpick vanilla ice cream or custard	7.00	Dark Chocolate Ganache Lime and vanilla shortbread	7.00
Citrus Lemon Tart with thick cream and candied citrus peel	7.00	Mövenpick Ice cream selection	7.00
White Chocolate & Raspberry Cheesecake Served with a raspberry couli	7.00	Cheese Plate English Mature Cheddar, Smoked Applewood and Shropshire Blue with crackers, plum chutney, celery & grapes	8.00

Hot Drinks

Pot of Coffee	4.00	Latte	3.00
Cappuccino	3.25	Espresso	2.75

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