

THE CLARENDON

BLACKHEATH VILLAGE

MENU

Starters

V Soup of the Day 7.50 With a freshly baked roll	Homemade Mackerel Pâté 7.50 With creamy horseradish and toasted sourdough. GF Without sourdough
Chefs Smooth Chicken Liver & Cognac Pâté 7.50 With onion chutney and toasted sourdough GF Without sourdough	Homemade Smoked Haddock and Spring Onion Fish Cake 7.50 With saffron aioli
V Crispy Camembert 7.50 With gooseberry & elderflower preserve	VGN Shakshuka 7.50 Flavours of the mediterranean of fried egg plant, peppers & tomatoes with pitta bread
Sautéed Tiger Prawns and Chorizo 7.50 On toasted focaccia with garlic mayonnaise and watercress GF Without focaccia	

Mains

Chef's Specials

Calf's Liver & Crispy Pancetta 16.00 With a rich onion gravy & mash	GF Grilled Scottish Salmon 20.00 With warm roasted cherry tomato couli, new potatoes and vegetables
Chicken Schnitzel 16.00 With rocket and vine tomato salad, fries and fresh salsa on the side	GF Seared Fillet of Sea Bass 20.00 Chive and a Saffron Velouté, new potatoes, & vegetables
GF Homemade Pulled English Lamb Shoulder Shepherd's Pie 17.00 Served with vegetables and a jug of jus	8oz Sirloin Steak** 28 day 27.00 Grilled tomato, peppercorn sauce and chips. GF Option without sauce
GF Steak Bavette 6oz 17.00 Flank cut served sliced on a board with a Chimichurri sauce and chunky chips	V GF Warm Goat's Cheese Salad 15.00 With rocket, walnuts, pears and balsamic syrup
Roasted English Lamb Rump 19.00 Served with a redcurrant and mint jus, dauphinoise potatoes and vegetables. GF Option without sauce	VGN GF Sweet Potato & Lentil Curry 16.00 With Coconut cream made in just one pot, served with pilau rice, poppadum & chutney
Pan Fried Duck Breast** 23.00 With a cherry sauce, dauphinoise potatoes & vegetables GF Option without sauce	V Spinach and Ricotta Cannelloni 15.00 Served with a side salad
GF Pan Fried Chicken Supreme 17.00 Tarragon and mushroom sauce, dauphinoise potatoes and vegetables	**£5 supplement if booked on dinner inclusive
GF Chefs Curry Of The Day 17.00 Balti syle, with pilau rice, poppadum & chutney	Pretzel Bun Burgers
Beer Battered Fish & Chips 18.00 With mushy peas and tartare sauce	All burgers served with fries. We can also serve your burger in a GF bun.
Homemade Lasagne 16.00 With parmesan and rocket salad	Clarendon Beef Burger 16.00 With crispy bacon and bbq sauce
	Grilled Caesar Chicken Burger 16.00 Baby gem lettuce and caesar dressing
	Add cheese for £2.

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

GF	Amazing Spicy Maple Chicken Wings Pot 6.50 6 spicy wings	V GF	Spiced Hummus 6.00 with Paprika and Warm Pitta
GF	Nachos 8.90 With guacamole, sour cream, salsa, olives and cheese topping	V	Crispy Camembert 7.50 With gooseberry & elderflower preserve
GF	Smooth Chicken Liver & Cognac Pâté 7.50 With onion chutney and toasted sourdough Without sourdough	VGN GF	Mac & Cheese 8.00
V	Warm Ciabatta and Mixed Olives 6.00	VGN GF	Shakshuka 7.50 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 '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 7.50
	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

Hot Drinks

Pot of Coffee 4.00	Latte 3.00
Cappuccino 3.25	Espresso 2.75

Sides

Chunky Chips 5.00
Battered Onion Rings 5.00
Garlic Ciabatta 5.00
Sweet Potato Fries 5.00
Small Salad 5.00

Desserts

GF	Spiced Roast Plum, Brown Sugar & Walnut Pavlova 7.50
	Sticky Toffee Pudding 7.50 Toffee sauce and Mövenpick vanilla ice cream or custard
	Warm Apple Tart Tatin 7.50 Served with a scoop of Mövenpick vanilla ice cream or custard
	White Chocolate & Raspberry Cheesecake 7.50 With a raspberry couli
	Citrus Lemon Tart 7.50 With thick cream and candied citrus peel
	Dark Chocolate Ganache 7.50 Lime and vanilla shortbread
	Mövenpick Ice cream selection 7.50
	Cheese Plate 9.00 English Mature Cheddar, Smoked Applewood and Shropshire Blue with crackers, plum chutney, celery & grapes

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