



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 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
Clarendon Prawn Cocktail 7.50 Served in a glass on a bed of avocado and iceberg chiffonade with Mary Rose sauce	

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 20.00 With a warm roasted cherry tomato coulis new potatoes and vegetables	
GF Pan Fried Duck Breast 23.00 With a redcurrant & onion relish jus, dauphinoise potatoes & vegetables Option without sauce	
8oz Sirloin Steak 28 day 27.00 Grilled tomato, peppercorn sauce and chips. GF Option without sauce	
Beer Battered Fish & Chips 18.00 With mushy peas and tartare sauce	
V GF Warm Goat's Cheese Salad 15.00 With rocket, walnuts, pears and balsamic syrup	
V Nut Roast 17.00 Served with an Arrabiata sauce	

Pretzel Bun Burgers

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

Clarendon Beef Burger 16.00 With crispy bacon and bbq sauce	Grilled Caesar Chicken Burger 16.00 Baby gem lettuce and caesar dressing
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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.



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Desserts

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

Hot Drinks

Pot of Coffee	4.00	Latte	3.00
Cappuccino	3.25	Espresso	2.75



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