

Filled Sandwiches

Choice of white or wholemeal bread. Bread available on re	quest.
Prime Ham Wholegrain mustard and salad leaves	6.50
Smoked Salmon Sandwich Cream cheese and rocket	7.90
Extra Mature Cheddar Tomato relish and watercress	6.50
Egg Mayonnaise & Mustard Cress	6.50

Filled sandwiches (prime ham and cheese) available 24 hours a day.

Londons Sandwich Scene

Our Epic Grilled Cheese Sandwich Toasted sourdough with Jalsberg Swiss, extra sharp cheddar and spicy sweet tomato jam	8.50
A Fist Full of Fish Fingers Four fish fingers, creamy tartare sauce, rocket in white bread	8.50
Wind Reel and Pack - It's a Wrap Spiced fajita chicken wrap served with peppers, onions and lime mayo	8.50











Sharing Bites

V	Warm Ciabatta and Mixed Olives	6.60
	Amazing Spicy Maple Chicken Wings Pot 6 spicy wings	7.00
	Nachos With guacamole, sour cream, salsa, olives and cheese topping	8.90
V	Humus Spiced with Paprika Served with warm pitta bread	8.00
GF	Goan Small Plate With flat bread, aubergine, butternut squash & chickpea	8.00
V	Mac and Cheese	8.00

Pretzel Bun Burgers

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

Charred Halloumi & Aubergine Burger
With Smokey garlic & herb mayo

Clarendon Beef Burger

With crispy bacon and BBQ sauce

GE Chipotle & Lime Chicken Breasts Burger
Topped with melted cheese and a generous dollop of guacamole



Add cheese for £2









Mains

Chef's Specials _____

	Slow Roasted Belly Pork Served with mustard mash, black pudding, jus and vegetables	20.00
GF	Homemade Pulled English Lamb Shoulder Shepherd's Pie Served with vegetables and a jug of jus	18.00
GF	Grilled Scottish Salmon With warm roasted cherry tomato couli, new potatoes and vegetables	20.00
GF	Seared Fillet of Sea Bass Chive and a saffron velouté, new potatoes & vegetables	20.00
	Beer Battered Fish & Chips With mushy peas and fries	19.00
	Chicken Kiev With chefs' scrumptious garlic butter interior, creamy mash & vegetables	18.00
GF	Roasted English Lamb Rump Served with a redcurrant and mint jus, dauphinoise potatoes and vegetables. Option without sauce	20.00
GF	Pan Fried Chicken Supreme Tarragon and mushroom sauce, dauphinoise potatoes and vegetables Option without sauce	18.00
GF	Bavette "Steak Frites" Flank cut' served sliced on a board with a Chimichurri Sauce and chunky chips	20.00
GF	8oz Sirloin Steak** 28 day Grilled tomato, peppercorn sauce and chips. Option without sauce	27.00
	Chefs Curry of The Day Balti style, with pilau rice, poppadum & chutney	17.00
GF	Goan Aubergine, Butternut Squash and Chick Pea Curry Served with pilau rice, poppadum & chutney	17.00
	Homemade Lasagne With parmesan and rocket salad	16.50

^{**£5} supplement if booked on dinner inclusive

	Chargrilled Chicken Caesar Sala With croutons, anchovies and parmesan Without croutons Warm Goat's Cheese Salad			17.50
	With rocket, walnuts, pears and balsamic syrup			16.50
	Sides			
	ChunkyChips	5.00	Sweet Potato Fries	5.00
	Battered Onion RIngs	5.00	Small Salad	5.00
	Garlic Ciabatta	5.00		
	Desserts			
	Piña Colada Pineapple With coconut ice cream, toasted coconu piña colada, & cherry gel & mint	8.00 it,	White Chocolate & Raspberry Cheesecake Served with a raspberry couli	8.00
	Rhubarb and Ginger Crème Brûlée Vanilla shortbread	8.00	Northern Block Ice Cream Selection 3 scoops - Chocolate & sea salt,	8.00
	Warm Apple Tatin	8.00	Madagascan vanilla & strawberry	
	Served with vanilla ice cream or custard Sticky Toffee Pudding Toffee sauce and vanilla ice cream or custard	8.00	Cheese Plate English Mature Cheddar, Smoked Applewood and Shropshire Blue with crackers, plum chutney, celery & grapes	9.00
	Children's Menu			
V	Macaroni Cheese	8.00	Breaded Chicken Burger	8.00
	Cod Goujons	8.00	With chips or salad Children's Ice Cream Selection	4.00
	With chips or salad Omelette Choice of plain or cheese and ham, served with chips	8.00	Children's Ice Cream Selection	4.00

Hot Beverages

Served with biscuits			
Pot of Coffee	4.00	Cappuccino	3.25
Pot of English Tea	4.00	Latte	3.00
Pot of Hot Chocolate	5.00	Americano	3.00
Speciality Tea Selection	4.50	Espresso	2.75

Clarendon Afternoon Tea

Finger sandwiches, homemade fruit scones, English Heritage strawberry preserve, Devon cream, mini cakes and Twinings tea selection

Add a glass of chilled Prosecco or refreshing pink ginger cordial

Breakfast

English Brookfast

Breakfast taken in the restaurant is included in your room rate. Breakfast served to your room will incur charges as stated.

Room service served 7am-10.00am* Service times for breakfast served in the restaurant differ, please call reception.

English Breakfast	12.00
Sausages (meat or veg) back bacon, egg choice, beans, mushroom, tomato and hash brown, toast, butter, orange juice, tea or coffee.	
Light Breakfast Served 24 hours	8.50

Choice of cereals, orange juice, 2 slices of brown or white toast, jams, tea or coffee.

Filled sandwiches (prime ham and cheese) available 24 hours a day.

All other items, excluding breakfast, available 10am - 9.30pm Monday - Saturday and 10am - 9.00pm Sundays and Bank Holidays.

Bedroom service charge is £1, there is no service charge when taken in lounges and bars.

Drinks

a short selection

Bottled Beers

Peroni 330ml

Camden Pale Ale 330ml

Kentish Spitfire 500ml

Low Alcohol Erdinger 500ml

Meantime Beers

Brewed locally in Greenwich

Meantime London Pale Ale

Buckets full of local Kentish Hops

Meantime London Lager

Unpasteurised lager, malty & hoppy

Draught Beers & Cider

Birra Moretti • Strongbow Cloudy Cider

Kingsdown Natural Water

Natural Still or Sparkling Water 330ml & 1 litre

The chalk of the Kentish North Downs is the key to its purity and quality.

Kingsdown Sparkling Pressés

Elderflower Sparkle • Rhubarb Sparkling • Cloudy Lemon 330ml

Natural, delicious pressés made with real fruit juice blended with Kingsdown water

Selection of Premium Spirits

Fevertree Tonics

Mediterranean • Premium Indian • Refreshingly Light Aromatic

Elderflower
 Ginger Ale

White Wines (Please ask for our full list)

Saint Laurand Blanc

Languedoc, France

Sauvignon Blanc, Map Maker

Marlborough, New Zealand

Pinot Grigio

Hilltop Neszmely Hungary

Chardonnay Reservado 2023,

Fabre Montmayou Argentina

Cotes de Gascogne France

Sparkling & Champagne

Prosecco Villa Doral Italy

Crémant de Bordeaux (Rosé or White)

Champagne Monay Brut

Francoise France (Rosé or White)

Red Wines (Please ask for our full list)

Saint Laurand Rouge

Languedoc, France

Primitivo Acanto Salento Puglia IGT,

Cantine Ionis 2022 Italy

Merlot Terre Sicilane

Conti di Reforte, Sicily Italy

Rioja Castezo

Bodegas Najerilla Spain

Rosé

Pinot Grigio Blush di Venezie

Non-alchoholic Wine also available

Full price list is displayed in the bar.

