

THE CLARENDON

BLACKHEATH VILLAGE

MENU

Starters

V Soup of the Day With a freshly baked roll	8.00	VGN GF Goan Small Plate With flat bread, aubergine, butternut squash & chickpea	8.00
GF Grilled Sardines Sprinkle of chilli, roasted garlic & lemon	8.00	Smooth Chicken Liver & Cognac Pâté With onion chutney and toasted sourdough	8.00
GF Grilled Green Asparagus Hollandaise sauce, grated parmesan & poached egg	8.00	GF Without sourdough	
GF Buffalo Mozzarella Pea shoots, blanch minted green peas, lemon & olive oil	8.00	Homemade Mackerel Pâté With creamy horseradish and toasted sourdough	8.00
		GF Without sourdough	

Mains

Pretzel Bun Burgers

V Charred Halloumi & Aubergine Burger With Smokey garlic & herb mayo	17.00
Clarendon Beef Burger With crispy bacon and BBQ sauce Add cheese for £2	17.00
GF Chipotle & Lime Chicken Breasts Burger Topped with melted cheese and a generous dollop of guacamole	17.00

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

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

Roasted English Lamb Rump Served with a redcurrant and mint jus, dauphinoise potatoes and vegetables.	20.00
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GF Option without sauce

Pan Fried Chicken Supreme Tarragon and mushroom sauce, dauphinoise potatoes and vegetables	18.00
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GF Option without sauce

GF Bavette "Steak Frites" Flank cut' served sliced on a board with a Chimichurri Sauce and chunky chips	20.00
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8oz Sirloin Steak** 28 day Grilled tomato, peppercorn sauce and chips.	27.00
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GF Option without sauce

Chefs Curry of The Day Balti style, with pilau rice, poppadum & chutney	17.00
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VGN GF Goan Aubergine, Butternut Squash and Chick Pea Curry Served with pilau rice, poppadum & chutney	17.00
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Homemade Lasagne With parmesan and rocket salad	16.50
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Chargrilled Chicken Caesar Salad With croutons, anchovies and parmesan cheese.	17.50
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GF Without croutons

V GF Warm Goat's Cheese Salad With rocket, walnuts, pears and balsamic syrup	16.50
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**£5 supplement if booked on dinner inclusive

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 7.00

6 spicy wings

Nachos 8.90

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

Warm Ciabatta and Mixed Olives 6.60

V Spiced Hummus 8.00

With Paprika and Warm Pitta

VGN GF Goan Small Plate 8.00

With flat bread, aubergine, butternut squash & chickpeas

V Mac and Cheese 8.00

Sandwich Scene

A Fist Full of Fish Fingers 8.50

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

V Our Our 'Epic' Grilled Cheese Sandwich 8.50

Toasted sourdough with extra sharp cheddar and spicy sweet tomato jam

Wind Reel and Pack - It's a Wrap 8.50

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 7.90

Prime ham, wholegrain mustard and salad leaves 6.50

V Mature Cheddar tomato relish and watercress 6.50

V Egg mayonnaise and mustard cress 6.50

*Ham and cheese sandwiches served 24 hours

Sides

Chunky Chips 5.00

Battered Onion Rings 5.00

Garlic Ciabatta 5.00

Sweet Potato Fries 5.00

Small Salad 5.00

Desserts

Piña Colada Pineapple 8.00

With coconut ice cream, toasted coconut, piña colada, & cherry gel & mint

Rhubarb and Ginger Crème Brûlée 8.00

Vanilla shortbread

Warm Apple Tatin 8.00

Served with vanilla ice cream or custard

Sticky Toffee Pudding 8.00

Toffee sauce and vanilla ice cream or custard

White Chocolate & Raspberry Cheesecake 8.00

Served with a raspberry couli

Northern Block Ice Cream selection 8.00

3 scoops - Chocolate & sea salt, Madagascan vanilla & strawberry

Cheese Plate 9.00

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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