

THE CLARENDON

BLACKHEATH VILLAGE

MENU

Starters

V Soup of the Day With a freshly baked roll	8.00	V Crispy Camembert Fritter With gooseberry & elderflower preserves	8.00
Crispy Panko Prawns Served with vegetable julienne salad and mango chili dressing	8.00	Ham Hock Terrine Red onion marmalade, pea shoots, balsamic glaze, and toasted sourdough	8.00
Homemade Smoked Haddock and Spring Onion Fish Cake With Saffron aioli	8.00	GF Without sourdough	
		Salmon, Cream Cheese & Chives Roulade With a Beurre Blanc sauce.	8.00

Mains

Chef's Specials

GF 3 Clarendon Pork Sausages and Creamy Mash Served with onion gravy	16.00	GF Seared Sea Bass Fillet Chive and a Saffron Velouté, new potatoes and vegetables	20.00
GF Homemade Pulled English Lamb Shoulder Shepherd's Pie Served with vegetables and a jug of jus	18.00	8oz** Sirloin Steak Grilled tomato, peppercorn sauce and chips Option without sauce	27.00
Chicken Schnitzel Rocket and vine tomatoes salad with a fresh salsa on the side and skinny fries	18.00	GF Chefs Meat Curry of the day Balti Style with pilau rice, poppadum & chutney	18.00
Slow Roasted Belly Pork Served with mustard mash, black pudding jus and vegetables	21.00	GF GF GF V VGN Vegan Heritage Pot Pie Served with a Duchess Potato Topping and selection of vegetables	20.00
GF Bavette 'Steak Frites Flank cut served sliced on a board with a Chimichurri Sauce and Chunky Chips	20.00	V GF Warm Goat's Cheese Salad With rocket, walnuts, pears and balsamic syrup	17.00
Beer Battered Fish & Chips With mushy peas and tartare sauce	19.00	**£5 supplement if booked on dinner inclusive	
Roasted English Lamb Rump Served with a redcurrant and mint jus, dauphinoise potatoes and vegetables	20.00	Pretzel Bun Burgers All burgers served with fries. We can also serve your burger in a GF bun.	
GF Option without sauce		V Charred Halloumi & Aubergine Burger With Smokey garlic & herb mayo	17.00
Pan Fried Chicken Supreme Tarragon and mushroom sauce, dauphinoise potatoes and vegetables	18.00	Clarendon Beef Burger With crispy bacon and BBQ sauce Add cheese for £2	17.00
GF Option without sauce		GF Chipotle & Lime Chicken Breasts Burger Topped with melted cheese and a generous dollop of guacamole	17.00
GF Grilled Scottish Salmon With warm roasted cherry tomato couli, new potatoes and vegetables	20.00		

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

V	Warm Ciabatta and Mixed Olives	6.60	V	Spiced Hummus	8.00
				With Paprika and warm pitta	
	Amazing Spicy Maple Chicken Wings Pot	7.00	VGN GF	Crispy Panko Prawns	8.00
	6 spicy wings			Served with vegetable julienne salad, mango chili dressing	
	Nachos	8.90		Crispy Camembert Fritter	8.00
	With guacamole, sour cream, salsa, olives and cheese topping			With gooseberry & elderflower preserves	
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	
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

Pumpkin spiced Crème Brulee	8.00
Spiced Roast Plum, Brown Sugar & Walnut Pavlova	8.00
Sticky Toffee Pudding	8.00
Toffee sauce and Vanilla Ice Cream or custard	
Warm Apple Tart Tatin	8.00
Served with a scoop of Vanilla Ice Cream or custard	
White Chocolate and Raspberry Cheesecake	8.00
With raspberry couli	
Ice cream selection	8.00
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	Latte	3.00
Cappuccino	3.25	Espresso	2.75

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