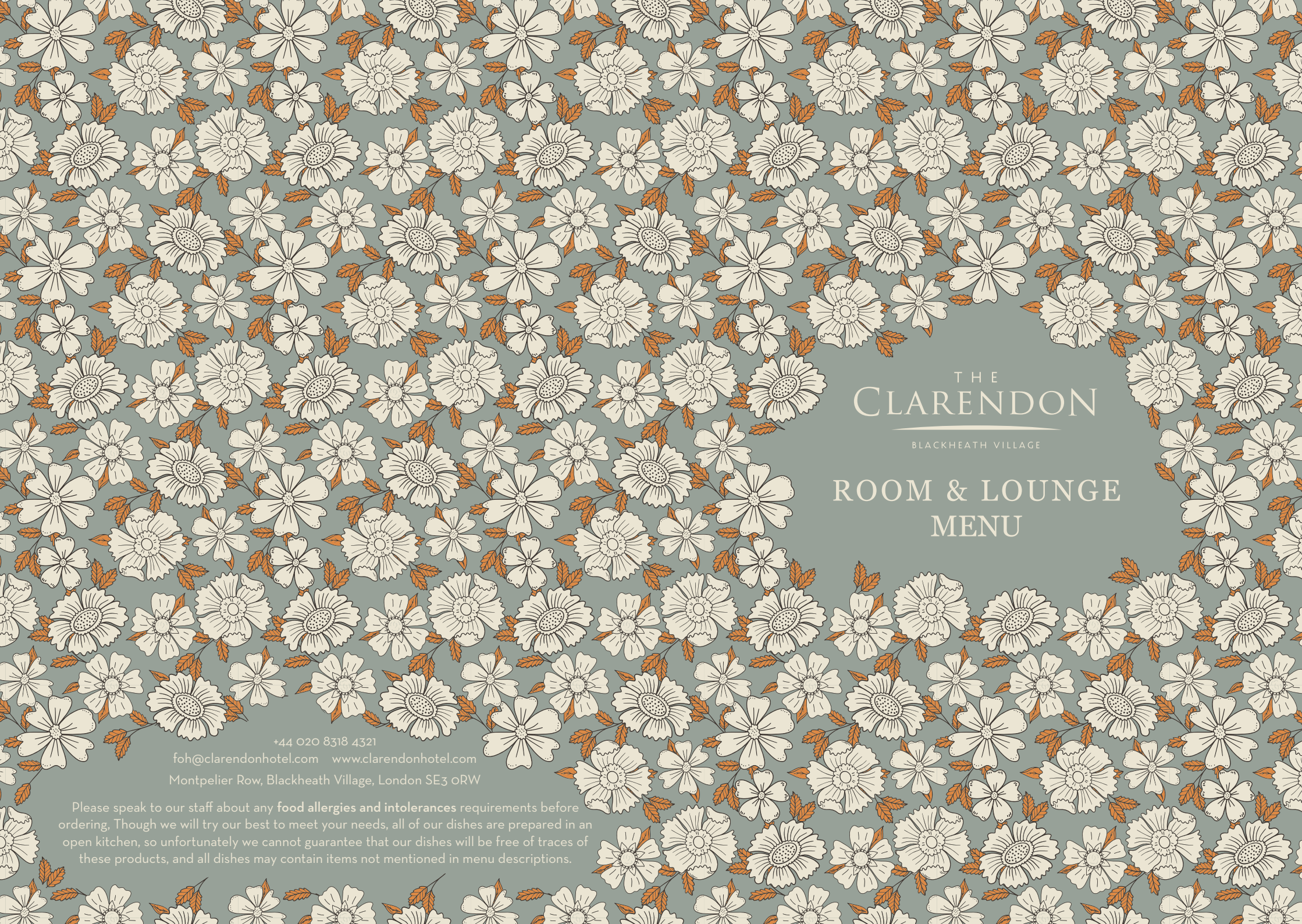




THE
CLARENDON

BLACKHEATH VILLAGE

ROOM & LOUNGE MENU

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Montpelier Row, Blackheath Village, London SE3 0RW

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.

Filled Sandwiches

Choice of white or wholemeal bread. **GF** Bread available on request.

Prime Ham 6.50

Wholegrain mustard and salad leaves

Smoked Salmon Sandwich 7.90

Cream cheese and rocket

V **Extra Mature Cheddar** 6.50
Tomato relish and watercress

V **Egg Mayonnaise & Mustard Cress** 6.50

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

Londons Sandwich Scene

V **Our Epic Grilled Cheese Sandwich** 8.50
Toasted sourdough with Jalsberg Swiss, extra sharp cheddar and spicy sweet tomato jam

A Fist Full of Fish Fingers 8.50
Four fish fingers, creamy tartare sauce, rocket in white bread

Wind Reel and Pack – It's a Wrap 8.50
Spiced fajita chicken wrap served with peppers, onions and lime mayo

Sharing Bites

V **Warm Ciabatta and Mixed Olives** 6.60

Amazing Spicy Maple Chicken Wings Pot 7.00
6 spicy wings

Nachos 8.90
With guacamole, sour cream, salsa, olives and cheese topping

V **Humus Spiced with Paprika** 8.00
Served with warm pitta bread

VGN **GF** **Crispy Panko Prawns** 8.00
Served with vegetable julienne salad, mango chili dressing

Crispy Camembert Fritter 8.00
With gooseberry & elderflower preserves

V **Mac and Cheese** 8.00

Pretzel Bun Burgers

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

V **Charred Halloumi & Aubergine Burger** 17.00
With Smokey garlic & herb mayo

Clarendon Beef Burger 17.00
With crispy bacon and BBQ sauce
Add cheese for £2

GF **Chipotle & Lime Chicken Breasts Burger** 17.00
Topped with melted cheese and a generous dollop of guacamole

V Vegetarian **GF** Gluten Free **VGN** Vegan

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Mains

Chef’s Specials

	3 Clarendon Pork Sausages & Creamy Mash	16.00
	Served with onion gravy	
GF	Homemade Pulled Lamb Shoulder Shepherd’s Pie	18.00
	Served with vegetables and a jug of jus	
	Chicken Schnitzel	18.00
	Rocket and vine tomatoes salad with a fresh salsa on the side and skinny fries	

	Slow Roasted Belly Pork	21.00
	Served with mustard mash, black pudding jus and vegetables	
GF	Bavette ‘Steak Frites	20.00
	Flank cut served sliced on a board with a Chimichurri Sauce and Chunky Chips	
	Beer Battered Fish & Chips	19.00
	With mushy peas and tartare sauce	
	Roasted English Lamb Rump	20.00
	Served with a redcurrant and mint jus, dauphinoise potatoes and vegetables	
GF	Option without sauce	
	Pan Fried Chicken Supreme	18.00
	Tarragon and mushroom sauce, dauphinoise potatoes and vegetables	
GF	Option without sauce	
GF	Grilled Scottish Salmon	20.00
	With warm roasted cherry tomato couli, new potatoes and vegetables	
GF	Seared Sea Bass Fillet	20.00
	Chive and a Saffron Velouté, new potatoes and vegetables	
	8oz** Sirloin Steak	27.00
	Grilled tomato, peppercorn sauce and chips	
GF	Option without sauce	
GF	Chefs Meat Curry of the day	18.00
	Balti Style with pilau rice, poppadum & chutney	

**£5 supplement if booked on dinner inclusive

	Homemade Beef Lasagne	17.00
	With parmesan and rocket salad	
GF V VGN	Vegan Heritage Pot Pie	20.00
	Served with a Duchess Potato Topping and selection of vegetables	
V GF	Warm Goat’s Cheese Salad	17.00
	With rocket, walnuts, pears and balsamic syrup	

Sides

ChunkyChips	5.00	Sweet Potato Fries	5.00
Battered Onion Rlngs	5.00	Small Salad	5.00
Garlic Ciabatta	5.00		

Desserts

GF	Pumpkin spiced Crème Brulee	8.00	White Chocolate and Raspberry Cheesecake	8.00
	Spiced Roast Plum, Brown Sugar & Walnut Pavlova	8.00	With raspberry couli	
	Sticky Toffee Pudding	8.00	Ice cream selection	8.00
	Toffee sauce and Vanilla Ice Cream or custard		Cheese Plate	9.00
	Warm Apple Tart Tatin	8.00	English Mature Cheddar, Smoked Applewood and Shropshire Blue with crackers, plum chutney, celery & grapes	
	Served with Vanilla Ice Cream or custard			

Children’s Menu

V	Macaroni Cheese	8.00	Breaded Chicken Burger	8.00
	Cod Goujons	8.00	With chips or salad	
	With chips or salad		Children’s Ice Cream Selection	4.00
	Omelette	8.00		
	Choice of plain or cheese and ham, served with chips			

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

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 Sausages (meat or veg) back bacon, egg choice, beans, mushroom, tomato and hash brown, toast, butter, orange juice, tea or coffee.	14.00
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Light Breakfast Served 24 hours Choice of cereals, orange juice, 2 slices of brown or white toast, jams, tea or coffee.	10.00
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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
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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-alcoholic Wine also available

Full price list is displayed in the bar.