

THE CLARENDON

BLACKHEATH VILLAGE

MENU

Starters

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| 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

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| 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 | 27.00 |
| Chicken Schnitzel
Rocket and vine tomatoes salad with a fresh salsa on the side and skinny fries | 18.00 | GF Option without sauce | |
| | | 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 | Homemade Beef Lasagne
With parmesan and rocket salad | 17.00 |
| GF Bavette 'Steak Frites
Flank cut served sliced on a board with a Chimichurri Sauce and Chunky Chips | 20.00 | GF V VGN Vegan Heritage Pot Pie
Served with a Duchess Potato Topping and selection of vegetables | 20.00 |
| Beer Battered Fish & Chips
With mushy peas and tartare sauce | 19.00 | V GF Warm Goat's Cheese Salad
With rocket, walnuts, pears and balsamic syrup | 17.00 |
| Roasted English Lamb Rump
Served with a redcurrant and mint jus, dauphinoise potatoes and vegetables | 20.00 | **£5 supplement if booked on dinner inclusive | |
| GF Option without sauce | | | |
| Pan Fried Chicken Supreme
Tarragon and mushroom sauce, dauphinoise potatoes and vegetables | 18.00 | | |
| GF Option without sauce | | | |
| GF Grilled Scottish Salmon
With warm roasted cherry tomato couli, new potatoes and vegetables | 20.00 | | |

Pretzel Bun Burgers

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

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| 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 |

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

Sandwich Scene

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

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 Rlngs	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 Toffee sauce and Vanilla Ice Cream or custard	8.00
Warm Apple Tart Tatin Served with a scoop of Vanilla Ice Cream or custard	8.00
White Chocolate and Raspberry Cheesecake With raspberry couli	8.00
Ice cream selection	8.00
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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