

THE CLARENDON

BLACKHEATH VILLAGE

MENU

Starters

V Soup of the Day With a freshly baked roll	8	Crispy Panko Prawns Served with vegetable julienne salad and mango chili dressing	8
V GF Grilled Green Asparagus Hollandaise sauce, grated parmesan & poached egg	8	V Crispy Camembert With gooseberry & elderflower preserves	8
Chefs Smooth Chicken Liver & Cognac Pâté With onion chutney and toasted sourdough Without sourdough	8	Homemade Smoked Haddock and Spring Onion Fish Cake With saffron aioli	8

Mains

Chef's Specials

GF Pan Fried Calves Liver & Crispy Pancetta Served with mash & onion gravy	17
GF Homemade Pulled English Lamb Shoulder Shepherd's Pie Served with vegetables and a jug of gravy	19
GF Bavette "Steak Frites" Flank cut served sliced on a board with a chimichurri sauce and fries	20

GF Grilled Scottish Salmon With warm roasted cherry tomato couli, new potatoes and vegetables	21
GF Seared Fillet of Sea Bass Chive and a saffron velouté, new potatoes and vegetables	21
Chicken Schnitzel Breaded Chicken with rocket and vine tomatoe salad, fresh salsa and chips	19
Roasted English Lamb Rump Served with a redcurrant and mint jus, dauphinoise potatoes and vegetables	22
GF Option without sauce	
Pan Fried Chicken Supreme Tarragon and mushroom sauce, dauphinoise potatoes and vegetables	19
GF Option without sauce	
Beer Battered Fish & Chips Cod with mushy peas and tartare sauce	20

8oz** Sirloin Steak Grilled tomato, peppercorn sauce and chips Option without sauce	29
GF Chefs Curry of the day Balti Style with pilau rice, poppadum & chutney	18
Homemade Beef Lasagne With side salad	17
V Spinach and Ricotta Cannelloni Served with a side salad	16
Chargrilled Chicken Caesar Salad With croutons, anchovies and parmesan cheese. Without croutons	18.50
V GF Warm Goat's Cheese Salad With rocket, walnuts, pears and balsamic syrup **£10 supplement if booked on dinner inclusive	17

Pretzel Bun Burgers

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

GF Clarendon Beef Burger With crispy bacon and BBQ sauce Add cheese for £2	18
GF Chicken Breast Burger 'Chipotle & Lime' Topped with melted cheese and a generous dollop of guacamole	18
V Charred Halloumi & Aubergine Burger With Smokey garlic & herb mayo	18

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

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Made for Sharing

V Warm Ciabatta and Mixed Olives	8	V Spiced Hummus	8
Amazing Spicy Maple Chicken Wings Pot	8	With Paprika and warm pitta	
6 spicy wings		Crispy Panko Prawns	8
Nachos	10	Served with vegetable julienne salad, mango chili dressing	
With guacamole, sour cream, salsa, olives and cheese topping		V Crispy Camembert Fritter	8
Mac and Cheese	8	With gooseberry & elderflower preserves	

Sandwich Scene

A Fist Full of Fish Fingers	9
Four fish fingers, creamy tartare sauce, rocket in white bread	
V Our Our 'Epic' Grilled Cheese Sandwich	9
Toasted sourdough with extra sharp cheddar and spicy sweet tomato jam	
Wind Reel and Pack - It's a Wrap	9
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	8.50
Prime ham, wholegrain mustard and salad leaves	6.90
V Mature Cheddar tomato relish and watercress	6.90
V Egg mayonnaise and mustard cress	6.90

*Ham and cheese sandwiches served 24 hours

Hot Drinks

Pot of English Tea	4.50	Cappuccino	3.75
Pot of Coffee	4.50	Espresso	3.25

Sides

Chunky Chips	5
Battered Onion Rings	5
Garlic Ciabatta	5
Sweet Potato Fries	5
Small Salad	5

Desserts

VGN Bramley Apple & Raspberry Crumble Tart	8
A sweet vegan pastry filled with tangy Bramley apples and raspberries finished with a golden vegan crumble, served with vanilla ice cream or warm custard	
Piña Colada Pineapple Carpaccio	8
With coconut ice cream, toasted coconut, piña colada & cherry gel & mint	
Sticky Toffee Pudding	8
Toffee sauce and Vanilla Ice Cream or custard	
White Chocolate and Raspberry Cheesecake	8
Served with raspberry couli	
Ice cream selection '3 scoops'	8
Cheese Plate	10
English Mature Cheddar, Smoked Applewood and Shropshire Blue with crackers, plum chutney, celery & grapes	

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