

A detailed watercolor illustration of various flowers and butterflies. The flowers include large pink and peach blossoms, smaller purple and blue flowers, and yellow daisies. The butterflies are painted with fine lines and soft colors, appearing to flutter among the blooms. The background is a light, neutral tone, making the colors of the flowers and butterflies stand out.

THE  
CLARENDON

BLACKHEATH VILLAGE

ROOM & LOUNGE  
MENU

# Filled Sandwiches

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

**Prime Ham** 6.90

Wholegrain mustard and salad leaves

**Smoked Salmon Sandwich** 8.50

Cream cheese and rocket

**V** **Extra Mature Cheddar** 6.90

Tomato relish and watercress

**V** **Egg Mayonnaise & Mustard Cress** 6.90

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

# Londons Sandwich Scene

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**V** **Our Epic Grilled Cheese Sandwich** 9

Toasted sourdough with Jalsberg Swiss, extra sharp cheddar and spicy sweet tomato jam

**A Fist Full of Fish Fingers** 9

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

**Wind Reel and Pack - It's a Wrap** 9

Spiced fajita chicken wrap served with peppers, onions and lime mayo



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

# Sharing Bites

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

# Pretzel Bun Burgers

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

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



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# Mains

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## Chef's Specials

<b>GF</b>	<b>Pan Fried Calves Liver &amp; Crispy Pancetta</b>	17
	Served with onion gravy	
<b>GF</b>	<b>Homemade Pulled English Lamb Shoulder Shepherd's Pie</b>	19
	Served with vegetables and a jug of gravy	
<b>GF</b>	<b>Bavette "Steak Frites"</b>	20
	Flank cut served sliced on a board with a chimichurri sauce and fries	
<b>GF</b>	<b>Grilled Scottish Salmon</b>	21
	With warm roasted cherry tomato couli, new potatoes and vegetables	
<b>GF</b>	<b>Seared Fillet of Sea Bass</b>	21
	Chive and a saffron velouté, new potatoes and vegetables	
	<b>Chicken Schnitzel</b>	19
	Breaded Chicken with rocket and vine tomatoe salad, fresh salsa and chips	
	<b>Beer Battered Fish &amp; Chips</b>	20
	Cod with mushy peas and tartare sauce	
	<b>Pan Fried Chicken Supreme</b>	19
	Tarragon and mushroom sauce, dauphinoise potatoes and vegetables	
<b>GF</b>	Option without sauce	
	<b>8oz** Sirloin Steak</b>	29
	Grilled tomato, peppercorn sauce and chips	
	Option without sauce	
<b>GF</b>	<b>Chefs Curry of the day</b>	18
	Balti Style with pilau rice, poppadum & chutney	
	<b>Homemade Beef Lasagne</b>	17
	With side salad	
<b>V</b>	<b>Spinach and Ricotta Cannelloni</b>	16
	Served with a side salad	

\*\*£10 supplement if booked on dinner inclusive



## Chargrilled Chicken Caesar Salad

18.50

With croutons, anchovies and parmesan cheese.

GF Without croutons

## Warm Goat's Cheese Salad

17

With rocket, walnuts, pears and balsamic syrup

# Sides

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### Chunky Chips

5

### Sweet Potato Fries

5

### Battered Onion Rings

5

### Small Salad

5

### Garlic Ciabatta

5

# Desserts

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### VGN Bramley Apple & Raspberry Crumble Tart

8

A sweet vegan pastry filled with tangy Bramley apples and raspberries finished with a golden vegan crumble, vanilla ice cream or warm custard

### White Chocolate and Raspberry Cheesecake

8

With raspberry couli

### Ice cream selection '3 scoops'

8

### Sticky Toffee Pudding

8

Toffee sauce and Vanilla Ice Cream or custard

### Cheese Plate

10

English Mature Cheddar, Smoked Applewood and Shropshire Blue with crackers, plum chutney, celery & grapes

# Children's Menu

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### V Macaroni Cheese

8

### Breaded Chicken Burger

8

### Cod Goujons

8

With chips or salad

With chips or salad

### Children's Ice Cream Selection

4

### Omelette

8

Choice of plain or cheese and ham, served with chips

# Hot Beverages

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Served with biscuits

<b>Pot of Coffee</b>	4.50	<b>Cappuccino</b>	3.75
<b>Pot of English Tea</b>	4.50	<b>Latte</b>	3.50
<b>Pot of Hot Chocolate</b>	5.50	<b>Americano</b>	3.50
<b>Speciality Tea Selection</b>	5.00	<b>Espresso</b>	3.25

## Clarendon Afternoon Tea

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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

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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** 15  
Sausages (meat or veg) back bacon, egg choice, beans, mushroom, tomato and hash brown, toast, butter, orange juice, tea or coffee.

**Light Breakfast** Served 24 hours 12  
Choice of cereals, orange juice, 2 slices of brown or white toast, jams, tea or coffee.

**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

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## Bottled Beers

Peroni 330ml

Camden Pale Ale 330ml

Kentish Spitfire 500ml

Low Alcohol Erdinger 500ml

## 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)

Trebbiano Rubicone IGP 2023

Italy 11%

Pinot Grigio

Hungary 11.5%

Chardonnay dell'Emilia IGP

Italy 11%

Rioja Alta Blanco D.O.Ca

Spain 12.5%

Bordeaux AOC Blanc France 12.5%

## Sparkling & Champagne

Prosecco Villa Doral Italy

Crémant de Bordeaux (Rosé or White)

Champagne Monay Brut

Francoise France (Rosé or White)

## Meantime Beers

Brewed locally in Greenwich

Meantime London Pale Ale

Buckets full of local Kentish Hops

Meantime London Lager

Unpasteurised lager, malty & hoppy

## Red Wines (Please ask for our full list)

Sangiovese Rubicone IGP 2023

Italy 11%

Merlot Trevenezie IGT

Italy 11%

Primitivo Acanto Salento Puglia IGT

Italy 11%

Cabernet Sauvignon

South Africa 13%

Rioja Alta Joven D.O.Ca

Spain 13.5%

## Rosé

Pinot Grigio Blush di Venezia

## Non-alcoholic Wine also available

Full price list is displayed in the bar.



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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.