

THE CLARENDON

BLACKHEATH VILLAGE

SUNDAY CARVERY

Carvery Served 12.30-3.30 - Day menu served all day 12.30-9.00pm

Starters

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

Carvery Selection 23.00

Served with seasonal vegetables and roast potatoes.

GF gravy option available on request

Roast Topside of Beef

Yorkshire pudding and creamed horseradish

Rosemary Studded Roast Leg of Lamb

Yorkshire pudding and mint sauce

Roast Turkey Breast

With sage and onion stuffing

Roast Chopped End Pork

With apple sauce and crackling

V Nut Roast	20	GF Grilled Scottish Salmon	20
Served with an Arrabbiata sauce		With a warm roasted cherry tomato sauce and new potatoes	
		GF Homemade Pulled English Lamb Shoulder Shepherd's Pie	18
		Served with vegetables and a jug of jus	
		Beer Battered Fish & Chips	19
		With mushy peas and fries	
		GF Bavette "Steak Frites"	20
		Flank cut' served sliced on a board with a Chimichurri Sauce and chunky chips	
		Chargrilled Chicken Caesar Salad	18.50
		With croutons, anchovies and parmesan cheese.	
		GF Without croutons	
		V Spinach and Ricotta Cannelloni	16
		Served with a side salad	
		V GF Warm Goat's Cheese Salad	17
		Warm goat's cheese salad	

Mains

Pretzel Bun Burgers

GF Clarendon Beef Burger	18	V Charred Halloumi & Aubergine Burger	18
With crispy bacon and BBQ sauce		With Smokey garlic & herb mayo	
Add cheese for £2			
GF Chicken Breast Burger 'Chipotle & Lime'	18		
Topped with melted cheese and a generous dollop of guacamole		All burgers served with fries.	
		We can also serve your burger in a GF bun.	

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.

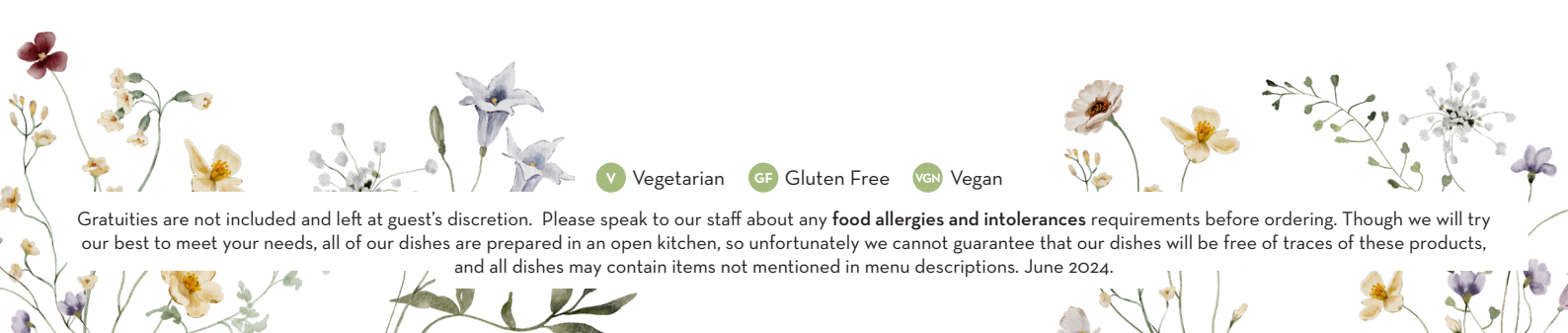


Desserts

VGN Bramley Apple & Raspberry Crumble Tart	8	White Chocolate and Raspberry Cheesecake	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		Served with raspberry couli	
Piña Colada Pineapple Carpaccio	8	Ice cream selection '3 scoops'	8
With coconut ice cream, toasted coconut, piña colada & cherry gel & mint		Cheese Plate	10
Sticky Toffee Pudding	8	English Mature Cheddar, Smoked Applewood and Shropshire Blue with crackers, plum chutney, celery & grapes	
Toffee sauce and Vanilla Ice Cream or custard			

Hot Drinks

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



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