

THE CLARENDON

BLACKHEATH VILLAGE

MENU

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	GF Smoked Salmon & Watercress Pâté	8
	Hollandaise sauce, grated parmesan & poached egg		Orange Dressing and Watercress	
	Chicken & Ham Hock Terrine	8	Homemade Smoked Haddock and Spring Onion Fish Cake	8
	Salad Leaves with a Light Honey & Mustard Dressing, Pear, Date & Ale Chutney		With saffron aioli	
V	Crispy Camembert	8		
	With gooseberry & elderflower preserves			

Mains

Chef's Specials

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

GF	Grilled Scottish Salmon	21
	With warm roasted cherry tomato couli, new potatoes and vegetables	
GF	Seared Fillet of Sea Bass	21
	Chive and a saffron velouté, new potatoes and vegetables	

	Chicken Schnitzel	19
	Breaded Chicken with rocket and vine tomatoe salad, fresh salsa and chips	

	Roasted English Lamb Rump	22
	Served with a redcurrant and mint jus, dauphinoise potatoes and vegetables	
GF	Option without sauce	

	Pan Fried Chicken Supreme	19
	Tarragon and mushroom sauce, dauphinoise potatoes and vegetables	
GF	Option without sauce	

	Beer Battered Fish & Chips	20
	Cod with mushy peas and tartare sauce	

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

Pretzel Bun Burgers

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	

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

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Made for Sharing

Warm Ciabatta and Mixed Olives	8	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		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	
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
Mature Cheddar tomato relish and watercress	6.90
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

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	
Spiced Roast Plum, Brown Sugar & Walnut Pavlova	8
Sticky Toffee Pudding	8
Toffee sauce and Vanilla Ice Cream or custard	
Chocolate Truffle Torte	8
With Raspberry Puree & Mint	
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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