

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

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 Served with an Arrabbiata sauce	20
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Mains

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

Pretzel Bun Burgers

GF	Clarendon Beef Burger With crispy bacon and BBQ sauce Add cheese for £2	18	V	Charred Halloumi & Aubergine Burger With Smokey garlic & herb mayo	18
GF	Chicken Breast Burger 'Chipotle & Lime' Topped with melted cheese and a generous dollop of guacamole	18		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	Chocolate Truffle Torte	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		With Raspberry Puree & Mint	
Spiced Roast Plum, Brown Sugar & Walnut Pavlova	8	White Chocolate and Raspberry Cheesecake	8
		Served with raspberry couli	
Sticky Toffee Pudding	8	Ice cream selection '3 scoops'	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	

Hot Drinks

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



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