



THE CLARENDON

BLACKHEATH VILLAGE

SUMMER VIBES MENU 2024

Starters

Mint & Pea Soup V GF

Shakshuka

Flavours of the mediterranean of fried egg plant, peppers & tomatoes with pitta V GF

Baked Goats Cheese

Beetroot salad, walnut & orange dressing GF

Chef's Mackerel pâté

Creamy horseradish and toasted sourdough

GF Sourdough available

Main Courses

Pan Fried Chicken

Served with a Tarragon and mushroom sauce Parmentier Potatoes, green beans, baby corn parcels & baton carrots GF

Roasted English Lamb Rump

With a redcurrant and mint jus Parmentier Potatoes, green beans, baby corn parcels & baton carrots GF

Seared Fillet of Sea Bass

Served with a Chive and a Saffron Velouté, Parmentier Potatoes, green beans, baby corn parcels & baton carrots GF

Vegan Sweet Potato & Lentil Curry

With coconut cream served with pilau rice, poppadum & chutney V VGN GF

Dessert

Dark Chocolate Ganache

Raspberry Coulis & Mint

Citrus Lemon Tart

With thick cream and candied citrus peel

White Chocolate & Raspberry Cheesecake

Raspberry coulis

Melon, Orange & Stem Ginger Cocktail V VGN GF

Followed by Drury's Coffee

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.