

# THE CLARENCE

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## SNACKS

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Oysters, shallot mignonette, lemon, hot sauce	2.5ea	Coronation chicken croquettes, lime mayo, pickled chilli	6
Company sourdough, chicken fat butter	4	Prawn toast, sweet chilli	6
Gordal olives (v)	4.5	Grilled flatbread, butternut squash hummus, baba ganoush (v)	6

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## STARTERS

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Waldorf salad, walnuts, celery, pear, apple, bitter leaves <i>Choose Cashel Blue or Mull Cheddar</i>	11	Butternut squash gnocchi, goat's curd, sage, brown butter, pine nuts	12 starter 20 main
Chicken terrine, celeriac, truffle, toasted brioche	12	Tandoori crab crumpet, crème fraîche, green apple, pickled kohlrabi, coriander	14
Classic beef tartare, beef fat hash brown	12	Hand-dived Orkney scallops, roasted in the shell, citrus butter, panchetta <i>three scallops</i>	18

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## GRILL

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*All cuts from our grill section are dry-aged in house, cooked over fire to order and come with a choice of sauce below.*

### Off the bone

Tuna loin 220g	29
Beef fillet 220g	39

### On the bone

Lamb Barnsley chop 340g	32
Monkfish tail 250g	32
Beef sirloin 600g for two	55

## SAUCES

Green peppercorn - Béarnaise - Chimichurri - Café de Paris butter - Bone marrow gravy  
Additional Sauces all 2.5

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## MAINS

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Chicken Kyiv, Jerusalem artichoke purée, lemon, garlic, parsley	19	Glazed beef short rib, smoked mash, wild mushrooms, baby onions, Bordelaise sauce	22
BBQ cauliflower, hazelnut, yoghurt, golden raisin, chimichurri (v)	19	Roasted sole, celeriac, hazelnuts, capers, brown butter, croutons <i>on the bone</i>	26

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## SIDES

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Chunky chips or skinny fries (v)	5	Seasonal greens, ranch dressing, crispy chilli (v)	6.5
Salt & vinegar onion rings (v)	5	Crispy new potatoes, romesco, chives (v)	6.5
Peas, onion & bacon	5	Grilled baby gem, Caesar dressing, anchovies, parmesan, croutons	6.5