

THE CLARENCE

SUNDAY MENU

two courses £30 - three courses £37

SNACKS

Oysters, shallot mignonette, lemon, hot sauce	2.5ea	Coronation chicken croquettes, lime mayo, pickled chilli	6
Gordal olives (v)	4	Prawn toast, chive mayo, smoked vinegar	6
Grilled flatbread, hummus, taramasalata (v)	6	Company sourdough, house butter	4

STARTERS

Tandoori hot smoked salmon crumpet, crème fraîche,
green apple, kohlrabi, coriander + **£4 supplement**

Hand-made linguine, girolles, broad bean, aged parmesan, lemon **starter/main**

Classic beef tartare, beef fat hash brown

Isle of Wight tomato salad, basil, E.V.O.O **add burrata +£4 (v)**

ROAST

All served with roasties, spring veg, glazed carrots, cauliflower cheese & Yorkshire pudding

Roasted Chateaubriand of Aberdeen Angus Beef **bone marrow gravy**

Glazed Beef Short-Rib **bone marrow gravy**

Roast Monkfish Tail **chive beurre blanc + £10 supplement**

MAINS

Sole, sauce vierge, croutons, lemon, capers **served on the bone**

Chicken Kyiv, broccoli purée, lemon, garlic, parsley

BBQ cauliflower steak, hazelnut, labneh, golden raisin, salsa verde (v)

SIDES

Seasonal greens, ranch dressing, crispy chilli (v)	5	Peas, onion & bacon	5
Chunky / skinny chips (v)	5	Sauteed new potatoes, tarragon, sunflower seeds (v)	5
Salt & vinegar onion rings (v)	5	Chopped Greek salad, feta, olives, cucumber, red onion, oregano (v)	5