



THE CLARENCE

Sunday Lunch Menu

To Start

Bread & Butter £3

Wild Garlic Veloute, Whipped Goats Cheese, Roast Spring Onion, Garlic Oil £6

Chicory, Frissae, Lemon & Hazelnut Dressing vg £5

King Scallops, Pickled Red Onion, Roe & Roast Tomato, Garlic & Parsley Butter £10.5

Pickled Garlic Mushroom Tempura, Cajun Butter Bean Dip gf/ve £5

For allergens please speak to your server.





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As Mains

Ale Battered Haddock, Triple Cooked Chips, Pease Pudding & “curreh” Sauce £14

Red Lentil, Butter Bean & Spinach Cassoulet, Coconut Crumble Top, Mushroom Rilette ve/gf £13

Sunday Roasts

All mains will be served with Roast Potatoes, Seasonal Roast Root Vegetables, Savoy,
Broccoli in Cheese Sauce & Yorkshire Pudding

To share

12 Hour Slow Braised Lakes Lamb Shoulder £32

Cornfed Roast Chicken £28

Individually

Topside Roast Beef £15

12 Hour Slow Braised Lakes Lamb Shoulder £16

Cornfed Roast Chicken £14

Mushroom, Puy Lentil & Spinach Wellington ve £16

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With Sides

Triple Cooked Chips, Rosemary Salt / Fries £4

Mini Jackets, Black Sticks, Rosemary Salt £5

Seared Purple Sprouting Broccoli, Garlic Oil £4

Garlic Buttered Spinach £4

Roast Garnish Selection £4 each:

Roast Potatoes, Savoy, Roast Root Veg, Broccoli

in Cheese Sauce

For Dessert

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream £6

Poached Pear William, Toasted Almonds ve £4

Cherry Clafoutis, Salford Rum Butter vg £5

Cheese Board, Bread, Crackers, Chutney and Poached Pear £9

Ice Cream Trio £4.50

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