

# *The Clarendon*

## Sample Sunday lunch menu Autumn and winter

French onion soup, gruyere crouton £6.50

Home cured salmon, beetroot, dill dressing, red vein sorrel £8.50

Hand dived Cornish scallops, garden peas, crispy pork belly £13.50

Fricassee of Scottish lobster and crab, potato gnocchi, wild mushrooms £13.50

Foie Gras and chicken liver parfait with hazelnut dressing, toasted brioche, chutney  
£7.50

Buffalo mozzarella, plum tomato and pesto puff pastry tart, wild rocket £7.50

Terrine of rabbit, bacon and thyme with chutney and toast £6.50

Grilled goat's cheese "Waldorf" £8.00

Roast rump of local Devon ruby red beef, Yorkshire pudding £17.00

Roast Cornish red chicken, bread sauce and sage and onion stuffing £12.00

Ballotine of Cornish red chicken with lemon and thyme £27.00 (2 persons)

Slow roast belly of Micklefield farm pork with apple sauce £15.50

Rotisserie roasted leg of Stocking's farm lamb £55.00 (4 persons)

(Roasts served with all the trimmings)

Roasted Pollock, white bean cassoulet, Mediterranean vegetables £18.00

Line caught Sea bass, potato puree, kofman cabbage and red wine jus £18.00

Butternut squash, spinach and ricotta cannelloni, mushrooms, toasted pine nuts  
£14.50

Apple crumble custard £6.00  
Crème brûlée with Breton biscuit £6.50  
Sticky toffee pudding, vanilla ice cream £6.50  
Chocolate and mint Marquise, caramel sauce £6.50  
Banoffee cheesecake, salted caramel ice cream £6.00  
Fig clafoutis, honey and thyme ice cream £6.50  
Bakewell tart with Chantilly cream £6.50  
Selection of British cheeses, biscuits & chutney £10.00

A discretionary service charge of 10% will be added to your bill. Some dishes may contain nut traces.