

DINNER



TO START OR SHARE

British Mussels <i>With coconut milk, lemongrass, fresh chilli, coriander and crusty bread (gfo)</i>	8	Pressed ham and chicken terrine <i>Fried quails egg, crisp potatoes and piccalilli (gf)</i>	8
Heritage tomato salad <i>Marinated courgette with Buffalo mozzarella, basil and aged balsamic vinegar (v) (gf)</i>	7	Crispy squid <i>Salt and Sansho pepper squid, sriracha mayonnaise and burnt lime (gf)</i>	8
Pan seared wood pigeon <i>Breast of pigeon, crispy pancetta and grilled peach salad (gf)</i>	8	Seasonal soup <i>With artisan bread (gfo)</i>	6
Clarence Social mezze <i>Olives, hummus, grilled Halloumi, croutes and marinated Mediterranean vegetables (v) (gf)</i>	9	Gin cured salmon <i>Fennel and apple salad with a dill vinaigrette (gf)</i>	8
		Bread (v) (gfo) <i>With salted butter or balsamic infused oil</i>	4

MAINS

32oz Côte de Boeuf <i>Rare breed rib eye on the bone Perfect to share</i>	50	Lamb rump <i>Onion puree, charred tender stems. Carrot and thyme lentils with a cumin and chilli dressing (gfo)</i>	19	Herb crusted chicken supreme <i>Grilled asparagus and baby gem, Cornish new potatoes, anchovy aioli and parmesan</i>	16
Butcher's steak	19	Butternut squash gnocchi <i>Confit heritage tomatoes and goats curd (v) (gf)</i>	14	Duck breast <i>Confit leg hash, Hispi cabbage, rainbow chard and an orange jus (gf)</i>	21
8oz rare breed fillet steak	29	Bouillabaisse <i>Catch of the day, chargrilled octopus, mussels and king prawn with saffron potatoes, rouille and bread (gf)</i>	28	Clarence Social vegan burger <i>Potato and chickpea patty, tomato relish, cashew and avocado cheese with chopped salad (v) (gf)</i>	11
<i>All our steaks are served with rocket, pear and chicory. Confit heritage tomato salad and house fries (gf)</i>		Clarence Social burger <i>6oz Cotswold Wagyu beef burger served in a brioche bun with smoked cheddar, caramelized onion mayo and fries (gfo)</i>	12.5	Summer salad <i>Herb couscous, preserved lemon, olives, kale, barrel aged feta and toasted pine nuts (v) (gf)</i>	12
Sauces	2 each				
Béarnaise/ Peppercorn					
Blue cheese/ Chimichurri					
Add a grilled shell on King prawn	1.5 each				

SIDES & EXTRAS

House green salad (v) (gf)	4	Fries (v) (gf)	3
Heritage tomato salad <i>With rocket and chicory (gf)</i>	4	<i>With truffle, rosemary and parmesan</i>	4
Seasonal vegetables (v) (gf)	4	Cajun sweet potato fries <i>With herb yoghurt (v) (gf)</i>	4

SWEETS

Jellied fruit salad <i>Pimms granita, fresh fruits and mint (v)</i>	7	Lemon bavarois <i>Rosemary shortbread, raspberry macaroon and fresh meringue (gfo)</i>	6
Coconut brownie <i>Caramelized white chocolate mousse, dark chocolate sauce and coconut ice cream (v)</i>	7	Café gourmand <i>A selection a mini sweet bites served with a coffee of your choice (v) (gfo)</i>	7
Eton mess <i>British strawberries, elderflower, meringue and cream (v)</i>	6	Great British ice cream <i>Selection of Jude's ice cream and sorbets. Please ask for today's choices (v) (gf)</i>	2 per scoop
Chef's selection of cheeses <i>Celery, grapes, chutney and Peter's yard crisp bread (v) (gfo)</i>	8		

We have changing daily specials please ask a member of staff for details