

DINNER



TO START OR SHARE

Cotswold Fillet Steak Tartare <i>Tewkesbury mustard, shallots, gherkins, free range egg yolk and rye bread croutes (GFO)</i>	9	Pan fried Scallops <i>Red pepper risotto, chorizo, Cornish crab croquette (GFO)</i>	9
Chargrilled Lamb Cutlets <i>Roasted aubergine relish, spiced fregola, pomegranate and rocket (GF)</i>	9	Wild mushroom Orzo <i>Parmesan, parsley emulsion, soy sauce gel (V)</i>	8
Clarence Social mezze <i>Pan fried Halloumi served with roasted Mediterranean vegetables, red pepper hummus, mixed marinated olives, balsamic onions, piquillo peppers, aubergine relish and grilled sourdough (v) (gf)</i>	11	Seasonal Soup <i>With artisan bread (gfo)(V)</i>	6
		Tortellini <i>Broad bean mint and cream cheese with creamed leek sauce (V)</i>	7
		Selection of bread <i>With salted butter or balsamic infused oil (gfo)</i>	4

MAINS

32oz Côte de Boeuf <i>Rare breed rib eye on the bone Perfect to share with Cotswold Pork, Chorizo scotch egg and waldorf salad</i>	50	Pan roasted Duck Breast <i>Toasted pearl barley, salt baked artichokes, confit shallots and black cherry (GFO)</i>	19	Clarence Social vegan burger <i>Potato and chickpea patty, tomato relish, cashew and avocado cheese with chopped salad (v) (gf)</i>	11
6oz Butcher's Steak <i>classic peppercorn sauce, garlic green beans, roasted new potatoes and crispy red onions</i>	19	Braised Cotswold Pork Belly <i>Pork skin quaver, maple glazed carrots, creamed cider and Tewkesbury mustard sauce (GF)</i>	18	Organic Tomato, red pepper and white bean Cassoulet <i>Baked free range egg, avocado,, toasted pine nuts, parmesan and fresh green herbs (V) (GF)</i>	12
8oz Blackened Fillet Steak <i>Onion and truffle puree, dauphonaise potatoes, sautéed wild mushrooms</i>	29	Troncon of North Sea Halibut <i>Shellfish and muscle veloute, crispy cauliflower, samphire, roasted fennel and dill aioli (GF)</i>	20		

SIDES & EXTRAS

Roasted Vegetables	4	Fries (v) (gf)	4
House green salad	4	<i>With truffle, rosemary and parmesan</i>	4
Roasted new potatoes	4	Cajun sweet potato fries	4
Creamed spinach with toasted pine nuts	4		

SWEETS

Chocolate brownie <i>Salted caramel, hazelnut ice cream and praline</i>	7	Chef's selection of cheeses <i>Celery, grapes, chutney and Peter's yard crisp bread (v) (gfo)</i>	8
Trio of Jars <i>Chefs selection of desserts (GFO)</i>	7	Great British ice cream <i>Selection of Jude's ice cream and sorbets with a crispy frangipane parcel (gf)</i>	2 per scoop

Please ask for daily specials