

RACE WEEK DINNER MENU



THE
CLARENCE
SOCIAL

STARTERS

British scallops 10
Red pepper risotto, chorizo & Cornish crab croquette (gf option)

Shell on crevette 9
Trio of king prawns sautéed in garlic with saffron aioli (gf)

Seasonal soup 6
With artisan bread (gfo)

Tortellini 7
Broad bean mint, cream cheese & creamed leek sauce (v)

Chargrilled Lamb Cutlets 7
Roasted aubergine relish, spiced fregola, pomegranate & rocket

MAINS

Rare breed butcher's steak 19

8oz rare breed Rib-eye 25

8oz rare breed fillet steak 29

All steaks are served with rocket salad, wild mushrooms & house fries (gf)

Sauces Béarnaise/ peppercorn/ garlic butter
2 each

Clarence Social burger 14
6oz Cotswold Wagyu beef burger served in a brioche bun with smoked cheddar, chorizo jam, tomato relish and fries (gfo)

Free Range Chicken Supreme 18
Pan Roasted chicken breast, fondant potato, jerusalem artichoke puree & sautéed wild mushrooms (gf)

Baked Free Range Eggs 14
Red pepper and white bean cassalette, avocado, toasted seeds, parmesan & fresh green herbs

Vegan Burger 17
Potato and chickpea patty, tomato relish, avocado, cheese & chopped salad (vo) (gf)

Cider mussels 14
British mussels cooked in Mortimers cider & bacon with crusty bread or fries (gf)

Market fish of the day POA
Please ask your waiter for details (gfo)

SWEETS

Dark chocolate brownie 7
Salted caramel, homemade hazelnut ice cream & praline)

Peanut butter cheesecake 7
With blackcurrant sorbet (v)

Chef's selection of cheeses 8
Celery, grapes, chutney and Peter's Yard crisp bread (v) (gfo)

Café gourmand 7
A selection of mini sweet bites served with a coffee of your choice (v) (gfo)

Please notify a member of staff if you have an allergy, or ask for further allergen information.

(v) vegetarian (gf) gluten free (gfo) gluten free option

Our fish is responsibly caught from sustainable sources