

DINNER



TO START OR SHARE

Harrisa marinated Chicken Skewers <i>Herb yoghurt and pomegranate (gf)</i>	8	Pan fried Scallops <i>Red pepper risotto, chorizo, Cornish crab croquette (gfo)</i>	9
Chargrilled Lamb Cutlets <i>Roasted aubergine relish, spiced fregda, pomegranate and Rocket (gf)</i>	9	Wild mushroom Orzo <i>Parmesean, parsley emulsion, soy sauce gel (v)</i>	8
Clarence Social mezze <i>Pan fried Halloumi, 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(v) (gfo)</i>	6
		Baked Goats Cheese <i>Grilled beetroot, candied walnuts and rocket (v) (gf)</i>	6.5
		Selection of bread <i>With salted butter or balsamic infused oil (v) (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 (gfo)</i>	50	Pan roasted Duck Breast <i>Toasted pearl barley, salt baked artichokes, confit shallots and black cherry (gfo)</i>	19	Pan fried Pollock <i>Basil gnocchi, cherry tomatoes and caper Butter</i>	19
6oz Butcher's steak <i>classic peppercorn sauce, garlic green beans, roasted new potatoes and crispy red onions (gf)</i>	19	Braised Cotswold Pork Belly <i>Pork skin quaver, maple glazed carrots, creamed cider and Tewkesbury mustard sauce (gf)</i>	18	Clarence Social vegan burger <i>Potato and chickpea patty, tomato relish, avocado with a chopped salad (v) (gf)</i>	11
8oz Fillet Steak <i>Onion and truffle puree, dauphonaise potatoes, sautéed wild mushrooms (gfo)</i>	29	Pan fried Calf's Liver <i>Smoked bacon, caramilsed onion Gravy seved with Calcannon mash (gf)</i>	14	Organic Tomato, white bean Cassoulet <i>Avocado, piquillo pepper, toasted seeds and fresh green herbs (v) (gf)</i>	12

SIDES & EXTRAS

Roasted Vegetables	4	Roasted new potatoes	4
House green salad	4	Fries (v) (gf)	4
Creamed spinach with toasted pine nuts	4	Parmesean and Truffle Fries (gf)	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</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

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