

TO START OR SHARE

Spiced Duck Liver Parfait Fig chutney and toasted brioche (gfo)	8	Clarence Social Mezze Grilled haloumi, red pepper hummus, mixed mediterranean vegetables, caper berries and toasted sourdough (gfo)(v)	9
Free Range Chicken Ballontine Cauliflower cheese, sage crisp and cauliflower puree (gf)	9	Seasonal Soup With artisan bread (gfo)(v)	6
Smoked Haddock and Black Pudding Scotch Egg Served with onion valoute	8	Shallot Tartine Caramalised shallot, butter glazed carrot and red wine jus (v)	7
Scallop in the shell Pan seared scallop, black pudding and apple (gf)	9	Selection of Bread Served with salted butter and balsamic infused oils (gfo)(v)	4

MAINS

8oz Fillet Steak House fries, roasted onion, sautéed mushrooms and mushroom ketchup (gf)	29	Cotswold Wagyu Burger Chorizo jam, smoked cheese, tomato and gem lettuce served with house fries (gfo)	14	Burnt Buttered Cod Pickled cucumber, taramasalata and savoy cabbage (gf)	14
8oz Rump Steak Roasted garlic, tenderstem broccoli And onion valoute (gf)	19	Breaded Chicken Ballontine Pea puree, bacon, baby gem and red Wine jus	15	Set Thyme Polenta Pickled mushroom, mushroom ketchup and smoked rosemary (v) (gf)	12
Honey Roasted Duck Served with Celeriac puree, wilted spinach, roasted celeriac and red wine jus (gf)	19	Confit Salmon Poached apple, buttered greens, onion valoute (gf)	15	Warm Beetroot Salad Mixed roasted beetroots, red onion and goats cheese Chantilly (gf) (v)	12

SIDES & EXTRAS

Creamed Spinach Toasted pinenuts (gf) (v)	4	Buttered Greens Tenderstem broccoli, green beans and hispi cabbage (gf)(v)	4
Truffle Fries Smoked rosemary mayonnaise (gf) (v)	4	New Potatoes (gf) (v)	4
House Fries	4	House Salad (v) (gf)	4

SWEETS

Lemon Tart Raspberry sorbet (v)	7	Selection of Cheese Celery, grapes, chutney with fig and walnut loaf (gfo)	8
Chocolate and Peanut Delice Toasted peanuts and Chantilly cream (gf)(v)	7	Selection of Ice creams and Sorbets Please ask a member of staff for todays flavours (gf) (v)	2 per scoop