

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
Baked Egg and Chorizo Thermidor Bacon jam, parmesan and chive (gfo)	9	Seasonal Soup With artisan bread (gfo)(v)	6
Smoked Haddock and Black Pudding Scotch Egg Served with onion valoute	8	Cesar Salad Croutons, anchovies and parmesan (add chicken)	5/7
Pan Seared Scallops Black pudding and apple puree (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 Taramasalata, savoy cabbage and pico de gallo (gf)	14
8oz Rump Steak confit tomato. Fries and waldorf salad (gfo)	19	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, buttered carrots and red wine jus (gf)	19	Lamb Breast Watermelon, feta, and jus (gfo)	16	Warm Beetroot Salad Mixed roasted beetroots, red onion and goats cheese Chantilly (gf) (v)	12
		Pork Loin Hispi cabbage, roasted new potatoes and apple puree (gfo)	18		

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

Banana and Cinamon Fool With banana ice cream	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