

SUNDAY JAZZ LUNCH

3 COURSE SUNDAY LUNCH £37.50

OR
£47.50 PER PERSON

INCLUDES A FLUTE OF SANTI NELLO EXTRA DRY DOC PROSECCO
A 3-COURSE LUNCH WITH ¾ OF A BOTTLE OF
VIÑAS DEL VERO WINES FROM SOMONTANO, SPAIN

UPGRADE YOUR WINES FOR £12.50 PER PERSON

AND ENJOY ¾ OF A BOTTLE CHABLIS 2015 DOMAINE FOURREY
OR BERONIA VINAS VIEJAS RESERVA 2012

FIRST COURSE

DUNKELD SCOTTISH OAK SMOKED SALMON
multiple award-winning salmon from the Scottish Highlands

CRISPY SZECHUAN PEPPER & CHILLI SQUID
roasted garlic mayonnaise

EDAMAME BEAN & POMEGRANATE SUPERFOOD SALAD (V)
butternut squash, purple sprouting broccoli, toasted seeds & extra virgin rapeseed dressing

ATLANTIC PRAWN COCKTAIL
Marie Rose sauce, English lettuce, lemon

CLARENCE COURT EGGS BENEDICT
Yorkshire ham, English muffin, hollandaise sauce

MINI ROAST DUMFRIESHIRE BLACKFACE HAGGIS
mashed potatoes & bashed neeps

WILD GARLIC, LEEK & POTATO SOUP (V)
chive crème fraîche, Jersey Royal crisps

CRUSHED AVOCADO WITH CHILLI, LIME & CORIANDER (V)
toasted sourdough, Burford Brown poached egg

MAIN COURSE

ROAST RIB OF AGED TEE VALLEY CHAROLAIS BEEF
Yorkshire pudding, horseradish

FISH OF THE DAY
from certified & sustainable south coast day-boats

ROAST BRITISH OUTDOOR-REARED CHICKEN
sausage, lemon, garlic & thyme stuffing, bread sauce

RAVIOLO OF SPINACH, RICOTTA & PARMESAN (V)
tomato ragu, cold pressed olive oil, sage

SUPERB HAMBURGERS
served with thrice cooked thick-cut chips
Aubergine "Parmigiana" (V)
crushed avocado, humous, jalapeño, tomato chutney

Chopping Block
grilled black pudding, smoked tarragon béarnaise sauce, maple-glazed bacon

SLOW ROAST SHOULDER
RARE-BREED 'SADDLEBACK' PORK
caramelised apple sauce & crackling

ALL ROASTS ARE SERVED WITH DUCK FAT ROAST POTATOES,
BUNCH CARROTS, WILTED GREENS & RED WINE GRAVY

DESSERT

DARK CHOCOLATE MARQUISE, HONEYCOMB
& SALTED CARAMEL
70% Valrhona cocoa, caramelized nuts

BUTTERMILK PANCAKES
berry compote & ice-cream

BAKED CARAMEL CHEESECAKE
WITH CARAMELISED BANANA
walnut & toffee sauce

WARM RHUBARB STREUSEL
*warm almond frangipane, hidden centre of Yorkshire rhubarb compote,
crowned with cinnamon crumble*

SELECTION OF BRITISH CHEESE
FROM OUR CHEESE TROLLEY
5 cheeses, £4.50 supplement

RECOMMENDED APERITIFS

THE JOKER
*Reposado tequila, agave syrup, grapefruit
juice, fresh lime juice and homemade
strawberry shrub with muddled red pepper*
£12.50

FROZEN TENNESSEE
MILK PUNCH
*This "adult milkshake" is a Tennessee House
riff on the classic eye-opener. We have
twisted it Tennessee style to include jack
Daniel's No. 7 as the base!*
£7.50

BLOODY MARY
*Our secret Bloody Mary Mix with
Stolichnya vodka, fresh lemon, tomato juice
and some edible garnishes!*
£9.50

SIN CITY
*Havana 7yr Cuban rum, Spanish vanilla
liqueur, French orange liqueur,
caramel syrup, sugar syrup, fresh lime juice,
egg white and orange bitters*
£11.50

Please ask your waiter for the full cocktail menu

BRUNCH

CRISPY SZECHUAN PEPPER & CHILLI SQUID
roasted garlic mayonnaise
£6.95 / £13.00

RAVIOLO OF SPINACH, RICOTTA & PARMESAN (V)
tomato ragu, cold pressed olive oil, sage
£16.00

ROAST RIB OF AGED TEE VALLEY CHAROLAIS BEEF
Yorkshire pudding, horseradish
£27.00

CLARENCE COURT EGGS BENEDICT
Yorkshire ham, English muffin, hollandaise sauce
£7.50 / £13.50

GOUJONS OF PLAICE
thrice cooked thick-cut chips, tartare sauce
£14.75

FISH OF THE DAY
from certified & sustainable south coast day-boats
Market price

ROAST BRITISH OUTDOOR-REARED CHICKEN
sausage, apricot & sage stuffing, bread sauce
£19.00

CRUSHED AVOCADO WITH CHILLI, LIME & CORIANDER (V)
toasted sourdough, Burford Brown poached egg
£9.00

SLOW ROAST SHOULDER
RARE-BREED 'SADDLEBACK' PORK
caramelised apple sauce & crackling
£19.00

ALL ROASTS ARE SERVED WITH DUCK FAT ROAST POTATOES,
BUNCH CARROTS, WILTED GREENS & RED WINE GRAVY

SUPERB HAMBURGERS

CLASSIC £9.25
lemon-tarragon mayo, dill pickles, red onion, beef tomatoes

AUBERGINE "PARMIGIANA" (V) £10.50
crushed avocado, humous, jalapeño, tomato chutney

CHOPPING BLOCK £13.75
*grilled black pudding, smoked tarragon béarnaise sauce,
maple-glazed bacon*

VENISON & BLUE CHEESE £15.50
wild red deer, red onion jam, melted Blue Monday

TRUFFLE £18.75
*black truffle mayonnaise, Gruyère de Comté cheese,
roast field mushrooms*

SIDE ORDERS

DUCK FAT ROAST POTATOES £3.50

THRICE COOKED THICK-CUT
CHIPS £4.00

WILTED GREENS £3.00

ENGLISH BUNCH CARROTS £3.75

GREEN SALAD £4.00

EXTRA SLICE OF ROAST BEEF
£6.50

An optional 12.5% service charge will be added to your bill. Please ensure that it is deleted if you are in any way unhappy. Should you have specific allergies please ask for the restaurant manager who can offer advice