

STARTERS

Artisan bread board, butter (v) 4.5	White bean, pepper, tomato and potato hotpot, Vegan cheddar and toasted sourdough (v) 7.5
Courgette and spinach soup, toasted seeds, bread (v) 6	Chicken liver parfait, smoked chilli jam, toasted sourdough 8.5
Scottish smoked mackerel pate, watercress, toasted sourdough bread 8	Bloody Mary prawn cocktail 8
Nduja 'Mac and cheese' with Sussex Charmer cheddar 8.5	Heritage tomato and buffalo mozzarella salad, basil oil (v) 7.8

SHARERS

Ploughman's board; Sussex Charmer, cured ham, sausage roll, pork pie, pickled onions, apple, mustard and sourdough 14	English charcuterie board, Suffolk salami and chorizo, Smoked mutton and Oxsprings ham, Cornichons and bread 15
Baked Somerset camembert, toasted soldiers and chicory (v) 12.5	

Steak and ale pie,
Cornish mid potatoes,
red wine gravy 14.5

Billingsgate Market fish pie,
king scallop, prawn, langoustine
and smoked haddock, caper and
parsley potato top,
buttered Primo cabbage 16

Chicken, ham and leek pie,
Cornish mid potatoes,
cream and grain mustard sauce
14

MAINS

The Clarence British burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries 13.5	Smoked aubergine and heritage tomato pearl barley risotto (vg) 12.5	Young's beer-battered cod, triple-cooked chips, mushy peas, tartare sauce 14.5
Add bacon or onion rings 1.3	Breaded buttermilk chicken escalope, baked butter beans and roasted peppers, tomato and tarragon relish 14	Roasted Wicks Manor Farm pork loin, apple and fennel slaw, toasted walnuts, apple cider dressing 14
28-day-aged Angus sirloin steak, triple-cooked chips, field mushroom, grilled tomato and 'The Clarence' steak sauce 23	Open tart with goats curd, garden peas, heritage tomatoes, red onions, mushrooms, toasted seeds, herb oil (v) 13	Maple cured sausages, Butlers Secret cheddar cheese and mustard mash, shallot gravy 13


Please speak to your server about today's skippers' catch

SIDES

Fresh peas, mint, and watercress salad, lemon dressing 4	Buttered Primo cabbage 4	Butlers secret cheese and mustard mash 4
Steamed Jersey Royals 4	Fries or Triple cooked chips 4	Cornish blue cheese coleslaw 4

PUDDINGS

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

 We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.



THE CLARENCE

Apple and peach crumble, custard 6.5

Sticky toffee pudding, toffee sauce, vanilla ice cream
6.5


Banoffee pie, dark chocolate sauce 6.5

A selection of Jude's Artisan ice creams or sorbets 5

Raspberry buttermilk panna cotta,
white chocolate and hazelnut biscuits 6.5

The Clarence cheese plate, Baron Bigot brie,
Perl La Blue, Godminster organic cheddar,
crackers and apple chutney 9.5

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

 We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

