

The Clerk & Well

FOR THE TABLE

PUB & ROOMS

Warmed Focaccia, Olive Oil & Balsamic	4.5
Nocellara Olives	5
Smoked Almonds	5.5

SMALL PLATES

Buttermilk Chicken Bites, Curry Mayo, Pickled Chilli	7.5
Four Cheese Croquettes, Jalapeño Mayonnaise	9
Pea Hummus, Courgette Bread, Frisée Salad (v)	11
Burrata, Heritage Tomato, Basil Oil, Focaccia (v)	11
Whipped Mackerel Pâté, Charred Sourdough, Pickled Grapefruit	11.5
Salmon, Crab & Prawn Fishcake, Kimchi Salad, Pickled Cucumber	12.5
Duck Bon Bon, Pickled Cucumber, Hoisin Sauce, Orange Segments	12.5

PLATES & BOWLS

Chicken Caesar Salad, Roast Squash, Cos Lettuce, Torched Chicory, Anchovies, Caesar Dressing, Parmesan, Sourdough Croutons	17
Add - Poached Salmon 4 / Grilled Halloumi 4.5	
Beer Battered Atlantic Haddock, Crushed Peas, Tartare Sauce, Chips, Grilled Lemon	18.5
Roasted Harissa Aubergine, Couscous, Watercress Dressing, Pine Nuts, Maple Glaze (v)	18.5
Chicken, Leek & Ham Hock Pie, Mashed Potato, Sautéed Greens, Rich Port Gravy	22

GRILL

Falafel Burger, Fried Falafel, Sesame Mayo, Cucumber Ribbons, Grated Carrot, Alfalfa Sprouts & Fries (pb)	16.5
Beef Burger, Brisket Patty, Cider Onions, Smoked Cheddar, Roast Garlic & Mustard Aioli, Gherkins, Fries	18
Cumberland sausages, Spring Onion Mash, Greens, Onion Gravy	18
Roast Chicken Supreme, Braised Salsify & Tarragon Crumb, Cavolo Nero, Truffled Jus	21
Wild Salmon, Pea Purée, Broad Beans, Asparagus Shavings, Cucumber & Citrus Salsa	22
Lamb Rump, Sweet Potato, Baby Carrots, Spring Greens, Lamb Sauce	26.5
Dry Aged Sirloin 8oz, Garlic Butter, Roasted Shallot, Chips, Sautéed Tomatoes, Jus	32

Sides

Heritage Tomato Salad, Pickled Shallots, Dill - 6	Sweet Potato Fries - 5.5
Sautéed Asparagus & Fine Beans - 5.5	House Fries - 5.5
	House Mixed Leaf Salad, Mustard Vinaigrette - 5

