

# 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	
Orecchiette Pasta, Rocket & Lovage Pesto, Asparagus, Broad Beans & Dukkah (v)	18
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

