

The Clerk & Well

FOR THE TABLE

PUB & ROOMS

Ciabatta Roll, Butter Board	4.5
Nocellara Olives	5
Smoked Almonds	5.5

SMALL PLATES

Four Cheese Croquettes, Sriracha Mayonnaise	9
Charred Leeks, Romesco Sauce, Crushed Hazelnuts, Salsa Verde (pb)	9
Whipped Feta Mousse, Honey, Thyme, Quince	10
Soy & Honey Pork Belly, Little Gem, Pickled Shimeji, Tartare Sauce	10
Gin Cured Salmon, Spiced Tomato Jam, Dill Mayo	12
Grilled Mackerel, Pickled Fennel, Charred Grapefruit, Gochugaru Remoulade	14

PLATES & BOWLS

Beer Battered Atlantic Haddock, Crushed Peas, Tartare Sauce, Chips, Grilled Lemon	18
House Salad, Cauliflower Couscous, Cashews, Cranberries, Mixed Seeds, Sesame, Champagne Dressing, Goat Curd (pb optional)	17
Add Chicken / Add Salmon	3/3.5
Mushroom Linguine, Roasted Ceps and Oyster Mushroom, Garlic and Mushroom Sauce, Parmesan and Chives (pb)	17
Cumberland sausages, spring onion mash, greens, onion gravy	18
Clerk & Well Braised Lamb Pie, Mashed Potato, Tenderstem broccoli, Gravy Port Jus	22

GRILL

Vegan Smoke Burger, PB Patty, Red Onion Marmalade, Smoked Onion Aioli, House Fries (pb)	17.5
Burger, Brisket Beef Patty, Bacon Marmalade, Aioli, Applewood cheese, House Fries	18
Grilled Rosemary Chicken Supreme, Corn Purée, Charred Baby Aubergine, Blushed Tomato, Red Wine Jus	19
Grilled Pork Chop, Braised Baby Fennel, Star Anise Roasted Carrot, Red Wine Jus	20
Day Boat Fish of The Day, Lemon and Olive Oil Crushed Potato, Greens, Capers	20
Dry Aged Ribeye, Roasted Cherry Vine Tomatoes, Caramelised Shallot, Chips	33
Red Wine Jus, Peppercorn, Chicken Butter	2.5

Sides

Clotted Cream Mashed Potato - 6	Sweet Potato Fries - 5.5
Shredded Cabbage, Pancetta Lardons,	House Fries - 5.5
Sherry Butter - 5.5	House Mixed Leaf Salad, Mustard Vinaigrette - 5

