# 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

### SUNDAY ROAST

## Roast sirloin of beef - £24.00

Served with roast potatoes, honey thyme glazed carrots & parsnips, braised red cabbage, swede mash, and Yorkshire pudding

### Roast chicken (half) / Roast loin of pork - £21.00

Served with roast potatoes, honey thyme glazed carrots & parsnips, braised red cabbage, swede mash, stuffing and Yorkshire pudding

## Vegetable Wellington (v) - £19.00

Served with roast potatoes, honey thyme glazed carrots & parsnips, braised red cabbage, swede mash, and Yorkshire pudding

Sides - Cauliflower cheese / Creamed leeks for 2 (v) - £5.00

MAINS		
Beer Battered Atlantic Haddock, Crushed Peas	s, Tartare Sauce,	
Chips, Grilled Lemon	18	
House Salad, Cauliflower Couscous, Cashews, C	Cranberries,	
Mixed Seeds, Sesame, Champagne Dressing, Goat Curd (pb optional)		
Add Chicken / Add Salmon 3/		
Mushroom Linguine, Roasted Ceps and Oyster M	Mushroom, Garlic and Mushroom	
Sauce, Parmesan and Chives (pb)		
Vegan Smoke Burger, PB Patty, Red Onion Marmalade, Smoked Onion Aioli,		
House Fries (pb)	17.5	
Burger, Brisket Beef Patty, Bacon Marmalade, A	Aioli, Applewood cheese, House Fries 18	
SIDES		
Clotted Cream Mashed Potato 6 Sw	weet Potato Fries 5.5	
Shredded Cabbage, Pancetta Ho	ouse Fries 5.5	
Lardons, Sherry Butter 5.5 Ho	ouse Mixed Leaf Salad, Mustard Vinaigrette 5	

