



# THE CLIPPER

## ALL DAY DINING MENU

### STARTERS / HORS D'OEUVRES

<b>Chilled Cherry Tomato Gazpacho</b> basil, sourdough croutons	8.00
<b>Citrus Cured Salmon GF</b> Cornish crab, lobster, avocado, pink grapefruit, crab mayonnaise	18.00
<b>Hand Cut Steak Tartare</b> quail's egg, toasted sourdough - Main served with triple cooked chips -	15.00 21.00
<b>English Mustard and Parsley Crusted Ham Hock Terrine</b> homemade piccalilli, rye bread	8.00
<b>Grilled Asparagus V</b> crispy poached egg, summer truffle salad, rapeseed emulsion	12.00

### SALADS

<b>Caesar Salad</b> parmesan, sourdough croutons	7.50 / 13.00
<b>With Chicken</b>	9.50 / 19.00
<b>With Smoked Salmon</b>	11.00 / 20.50
<b>Roasted Chicken Cobb Salad,</b> crispy pancetta, baby gem lettuce, Campari tomatoes, soft boiled egg, avocado, lemon dressing	19.00
<b>Sesame Crusted Yellowfin Tuna Steak</b> mixed Asian style vegetables, Ponzu dressing	22.00
<b>Heirloom Tomato Salad V, GF</b> burrata cheese, basil, aged balsamic vinegar	13.00

### FISH / LES POISSONS

<b>Pan Roasted Pavé of Sea Trout GF</b> sautéed spinach, baby garden vegetables, au pistou sauce	29.00	<b>Seafood Linguini</b> crab, prawns, mussels, sea herbs, baby tomatoes	24.00
<b>Salmon and Cod Fish Cakes</b> sautéed spinach, parsley sauce	24.50		

### ENTRÉES / LES PLATS

<b>Roasted Herb Crusted Cannon of Lamb and Glazed Neck,</b> ricotta cheese stuffed courgette flower, mint, elderflower	27.00
<b>Chicken Paillard,</b> roasted cherry tomato salad, wild rocket, Liliput capers, lemon <b>GF</b>	19.00
<b>The Clipper Beef and Smoked Cheddar Burger,</b> lettuce, gherkins, tomato, relish, brioche bun	18.00
<b>Angus Beef Ribeye Steak,</b> summer truffle salad, chimichurri sauce <b>GF</b>	30.50
<b>Sweet Potato and Mixed Vegetable Curry,</b> mixed wild rice, bok choy <b>VG, GF</b>	21.00
<b>Baked Aubergine and Ratatouille Lasagne,</b> melted Barkham blue cheese, rosemary and garlic focaccia <b>V</b>	21.00
<b>Spiced Bean Burger,</b> haloumi cheese, avocado, red pepper hummus <b>V</b>	19.00

### SIDE DISHES

<b>Jersey Royal Baby Potatoes, GF</b>	6.50
<b>Garden Peas and Broad Beans,</b> hazelnuts <b>GF</b>	6.00
<b>Sautéed Young Spinach GF</b>	6.25
<b>Triple Cooked Chips GF</b>	5.75
<b>Heirloom Tomato and Parmesan Salad</b>	6.25
<b>Warm Bread Rolls with Butter</b>	4.50 pp

### DESSERT MENU / LES DESSERTS

<b>Lemon Posset,</b> lavender, citrus shortbread	9.00
<b>Poached English Rhubarb,</b> cheesecake mousse, honeycomb	9.00
<b>Dark Chocolate Ganache,</b> prunes, salted caramel, whipped cream	10.00
<b>English Strawberry Eton Mess,</b> elderflower, mint <b>GF</b>	9.00
<b>Coconut Panna Cotta,</b> roasted pineapple carpaccio, mango <b>VG, GF</b>	10.00
<b>Assorted British &amp; Continental Farmhouse Cheeses,</b> red onion chutney, crackers	14.00

GF - Gluten Free. V - Suitable for Vegetarians. VG - Suitable for Vegans. Please ask your waiter for more V and VG options. Items on this menu may contain nuts.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, our menu descriptions do not include all ingredients.

IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW BEFORE ORDERING. Full allergen information available on request.

The menu has been created in partnership with Mosimann's London, using the best of British, seasonal produce to create refined dishes that let the flavours shine. All part of Mosimann's "Cuisine Naturelle" ethos.

Prices Include VAT and are subject to a discretionary service charge of 12.5%

The above menu may be subject to variation or change.