# The Clerk & Well

### - The Start -

Toasted sourdough bread and Bovril butter. **4** 598 kcal Bacon & Cheddar croquettes with mustard aioli. **9** 712 kcal White bean & watercress hummus with pickled heritage carrot & beetroot with pomegranate & sumac. (vg) **7.50** 516 kcal Tonkatsu Cacklebean Scotch egg on a nest of pickled white cabbage with katsu curry sauce. **7** 502 kcal Soy & honey glazed chicken chops. **8** 654 kcal Sausage & cranberry roll with homemade piccalilli. **6.50** 582 kcal Devon crab & crayfish cocktail, grapefruit, Belgian endive & Bloody Mary sauce. **8.50** 218 kcal

#### - The Middle -

Free-range chicken Kiev with smoked Cheddar mash & long-stem broccoli. **16.50** <sup>1426 kcal</sup> 5-bean Valrhona chocolate chilli with coconut rice, pickled walnut & toasted corn tortillas. (vg) **16** <sup>845 kcal</sup> Beef, Merlot & wild mushroom pie with clotted cream mash. **16** <sup>1518 kcal</sup> Cider-battered cod loin with chunky chips, minted mushy peas & samphire tartare. **16.50** <sup>1445 kcal</sup> Brisket burger with smoked bacon belly, smoked Applewood Cheddar, chilli jam, gherkin relish & chunky chips. **17.50** <sup>1533 kcal</sup> Glazed bacon belly with Cacklebean egg, chunky chips & pineapple chutney. **15.50** <sup>1332 kcal</sup> Halibut with sweet potato, buttered asparagus, samphire & crab & lobster glaze. **23** <sup>847 kcal</sup>

## - The Side Notes -

Grilled long-stem broccoli with garlic butter. (v) **4** 291 kcal Home-made chunky chips in chilli salt. (vg) **4** 461 kcal *Add katsu curry sauce.* **2** 42 kcal Cider-battered onion rings. (v) **4** 875 kcal

#### - The End -

Rhubarb & custard knickerbocker-glory. (v)(gf) 7  $_{461 \text{ kcal}}$ 

Valrhona chocolate trifle with layers of shortbread, caramel, brownie, honeycomb & popping candy. 7 959 kcal

Sticky toffee pudding with banana split ice cream & salted caramel sauce. (v) **7** 956 kcal

Looking for a lighter end to your meal, why not try one of our dessert cocktails?

Adults need around 2000 kcal a day If you have any food allergies or intolerances, please let us know before you order. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen. Information about our ingredients is available on request. A discretionary 12.5% service charge will be added to your bill. All tips are paid in full to our team.