

To Conclude...

Creme brulee tartlet

almond tartlet, vanilla, egg, custard, caramelized sugar

contains eggs, dairy, nuts, gluten

New York Cheesecake

Biscuit base, vanilla, cream cheese

Contains gluten, dairy, egg

Sticky Toffee pudding

caramelized dates, toffee, sponge, toffee sauce

contains Gluten, dairy, eggs

Chocolate brownie

Rich dark chocolate, sponge, served warm with ice cream

contains gluten, dairy, Soya, eggs

To Accompany...

Bailey's Irish Cream

£5

Espresso Martini

£12

Brandy Alexander

£12

THE
Clarendon
AT BRANDON HALL

The Clarendon Restaurant is reopening with a fresh, contemporary spirit—where bistro-style dining meets the elegance of a country house setting. Designed for those who want to relax, unwind, and be truly looked after, The Clarendon offers a refined yet informal experience, where the focus is firmly on enjoying great food in welcoming surroundings.

Led by our Head Chef, our kitchen celebrates the best of local produce and the rhythm of the seasons. Each dish is thoughtfully crafted to showcase bold, honest flavours, combining classic techniques with a modern twist. From comforting favourites to beautifully presented plates, every element reflects a passion for quality and simplicity.

At The Clarendon, we believe dining should feel effortless. Whether you're joining us for a leisurely evening, a special occasion, or a relaxed midweek meal, our team is here to host you with warmth and genuine hospitality.

Sit back, take your time, and let us take care of the rest.

TABLE D'HÔTE MENU
1 COURSE £25, 2 COURSES
£30 OR 3 COURSES £35

To Commence...

Homemade Soup of the Day

Home made soup of the day, showcasing fresh seasonal produce. served with warm roll & butter.

(V)suitable for vegetarians. please ask for allergen information

Caprese Focaccia

Heritage Tomatoes, Mozzarella, Basil, Balsamic vinegar, Focaccia

(V)suitable for vegetarians. contains Gluten, Dairy, Sulphur dioxide

Mushroom Arrancini

Arborio rice, garlic, wild mushrooms, Mozzarella rocket, Aioli

(V)suitable for vegetarians. contains Gluten, Dairy, celery, egg, sesame, soya

Smoked Salmon & dill paté

Scottish Smoked Salmon, dill, lemon, cream, crostini

contains Fish, Gluten, Dairy

Ham Hock Terrine

Ham hock, mustard, fig chutney, butter, sourdough

contains Pork, Gluten, Dairy, Mustard, Sulphur dioxide

To Continue...

Chicken Ballotine

Chicken breast, sage, onion, smoked bacon, chicken jus, creamed potato, seasonal vegetables

contains gluten, dairy, pork, sulphur dioxide, mustard

Ox Cheek Ragout

Braised Ox cheek, red wine, mushroom, parpadelle, crusty bread

Contains Gluten, Dairy, sulphur dioxide, celery, eggs, mustard

Pork Loin

Seared pork steak, brandy, peppercorn sauce, creamed potatoes, seasonal vegetables

contains Pork, celery, Dairy, Gluten, Mustard

Panko crumbed Cod

Cod fillet, panko crumb, lemon, parsley, garlic, dijon, new potatoes, seasonal vegetables

contains Fish, Gluten, Mustard, Dairy, sulphur dioxide

Wild mushroom Risotto

Wild mushrooms, Arborio rice, garlic, Parmesan, Focaccia

(V) suitable for vegetarians. Contains Gluten, Dairy, celery, eggs

Please inform a member of our team before ordering if you have any food allergies, intolerances, or dietary requirements. While we take every care when preparing and serving food, all dishes are prepared in kitchens where allergenic ingredients are present, and we cannot guarantee the complete absence of allergens due to the risk of cross-contamination.

A full allergen information guide is available on request. Thank you for speaking to our team so we can help you make an informed choice.