

CLARY'S

BAR & GRILL

STARTERS

Homemade Soup of the Day (V)

Served with crusty bread roll £5.00

Aubergines à la Parmigiana (V)

Stacked aubergine baked with mozzarella and parmesan, served with a pesto oil £6.00

King Prawns with Chorizo Sausages

Sautéed in chilli, lime & coriander butter £7.00

Creamed Wild Mushroom Filo Basket (V)

Crispy filo basket filled with "meaty" wild mushrooms £6.00

Smoked Duck Slices with Mango Confit

Served with watercress £7.00

BBQ Pulled Pork Benedict

Toasted English muffin topped with shredded bbq pork, soft poached hen's egg and warm hollandaise sauce £6.00

Smoked Pancetta Wrapped Baked Scallops

Set on minted pea purée £8.00

Clary's Tasting Platter *Perfect for sharing*

King prawns, deep fried camembert, seared scallops, wild mushroom baskets, smoked duck slices and crusty bread £14.00

STEAKS

All of our meat is matured for 24 days; we add our very own Aspers seasoning, a select blend of black and Szechuan peppercorns, juniper berries and coarse sea salt to give that little extra flavour. Chargrilled just how you like it and served with a field mushroom, grilled tomato, herb butter and a choice of chunky chips, french fries, sweet potato fries or jacket potato.

15oz Pork T-Bone

A true grilling favourite £13.00

8oz Sirloin

Tender and tasty, perfect grilled rare to well done £15.00

8oz Rib-Eye

A marbled cut, best grilled medium to well done £15.00

8oz Fillet

In many people's opinion, the finest steak money can buy £19.00

Surf & Turf

3 black tiger prawns sautéed in chilli and garlic butter £2.00

MAINS

Chef's Fillet of Beef

Our finest steak rested on potato rosti, set on a smoked onion purée with a blue cheese sauce £19.00

Duo of Sea Bass Fillets with a Prawn, Garlic and Herb Butter

Set on crushed minted new potatoes £18.00

Pan Fried Duck Breast with Samosa of Braised Leg

On a purée of sweet potato, served with a cherry brandy and summer berry sauce £16.00

Four Mushroom Stroganoff (V)

Served with steamed white rice £10.00

Oven Baked Salmon Supreme

On a sautéed mussels and dill cream sauce £15.00

Classic Chicken Carbonara

Chicken, garlic, mushroom and bacon in a white wine infused cream sauce set on a nest of tagliatelle £12.00

Pepper Crusted Pork Tenderloin

Set on a French mustard, mushroom and white wine reduction £15.00

Homemade Beef Lasagne

Served with a toasted garlic slice and side salad £11.00

Asparagus Spears and Smoked Cheese Stuffed Chicken Breast

Wrapped in Parma ham, set on a charred red pepper sauce £14.00

Hand Battered "Large" Fish and Chips

Large fresh cod fillet in crispy beer batter, chunky chips, mushy peas and tartar sauce £12.00

Classic Chicken & Bacon Salad

Chargrilled succulent chicken breast and smoked bacon rasher on a bed of crisp salad £10.00

Seafood Linguini

Crab meat, prawns and mussels with bacon sautéed in a creamy garlic and chilli sauce £14.00

BURGERS

All our burgers are served in a toasted brioche bun with tomato, crisp lettuce and red onion. Served with chunky chips and coleslaw on the side.

8oz Clary's Angus Burger

Our classic burger topped with our own burger sauce for the ultimate burger indulgence £9.00

8oz Chargrilled Chicken Burger

Succulent chicken breast cooked to perfection served with Cajun mayonnaise

Vegetable & Three Cheese Quarter Pounder (V)

A true vegetarian delight £8.00

Why don't you make it extra special with your own toppings? Only 50p each

Bacon, Cheese, Smoked Bacon, Smoked Cheese, Mushrooms, Jalapenos, Fried Eggs, Blue Cheese, B.B.Q Pulled Pork, Onion Rings, Chorizo Slices

SAUCES & SIDE ORDERS

£2.50 each

Sides

Garlic Sautéed Mushrooms, Beer Battered Onion Rings, Chunky Chips, French Fries, Sweet Potato Fries, Garlic Bread, Jacket Potato, Dressed Salad, Corn on the Cob, Crunchy Coleslaw, Panache of Vegetables, Seasoned Sautéed Potatoes,

Sauces

Black Peppercorn Sauce, Blue Cheese and Mushroom Sauce, Diane Sauce, Red Wine Sauce

3 Tasty Items for £5.00*

*Only available with a main course

DESSERTS

Lemon Posset with Summer Fruit Compote (V)

Served with homemade shortbread £6.00

Bailey's Tiramisu (V)

Made in house with Bailey's liqueur £6.00

Selection of Luxury Ice Cream (V)

Trio of Mövenpick ice cream £6.00

White Chocolate Crème Brûlée (V)

Homemade authentic French classic enriched with Belgian white chocolate £6.00

Oreo Cheesecake (V)

Served with pistachio ice cream £6.00

General Information - All weights are approximate before cooking. (v) Suitable for Vegetarians. (MH) medium hot. Some fish may contain bones. Our menu descriptions do not list all ingredients, so please ask a member of staff before ordering if you have any particular allergy or requirements (allergens include Gluten, Soya, Eggs, Milk, Fish, Crustacea, Mollusc, Sulphite, Sesame, Celery, Mustard, Peanut, Lupin, & Tree nuts). All items are subject to availability. Prices include VAT at the current rate. No service charge is included as part of your bill.