

Autumn at The Lord Clyde

Starters

- Soup** – Veloute of Jerusalem artichoke / chestnut and goats cheese (v) £5.50
- Ham Hock** – terrine / plum; cauliflower and salted peanuts. £6.50
- Mackerel** – cured / celery; shallot and chicken liver. £8
- Wood Pigeon** – lightly smoked breast / granny smith; parsley root and caramel. £8
- Venison** – tartare / salt baked celeriac; grapes and wild mushrooms £7.50
- Duck Egg** – scrambled / smoked feta; nettle; baked beans and pomegranate (v) £6.50
- Sea Trout** – mi-cuit / passion fruit; beetroot and watercress £8.75

Mains

- Pork** – parma ham wrapped tenderloin / pressed potato; carrot and black mussels. £15
- Duck** – roasted breast / red cabbage; haricot beans; heart and bitter chocolate £16
- Monkfish** - poached tail / chicken skin; quince; chicory and baby gem £18
- Lamb** – roasted rump / leek; shank; salsify and buckwheat. £17.95
- Celeriac** – “lasagne” / wild mushrooms; parmesan and poached egg. (v) £13.95
- Rabbit** – pan fried loin / confit leg; sweet potato; fig and dried scallops £17.50
- Rib-eye** – 35 day aged / tomato; aubergine; fat chips and peppercorn sauce. £19
- Side orders:** hand cut fat chips; buttered new potatoes; sautéed spinach; watercress & parmesan salad - £3.50 each.

Open Sarnies

Available **Monday – Saturday** at lunch time only / 12 noon – 2.30pm
all £6

- Our **BLT** of smoked bacon; tomato and baby gem
Smoked chicken and celery
Oak **Smoked Salmon** and pickled cucumber
Barbers 1833 and tomato relish
Roast Ham and piccalilli