# THE CLIPPER
## DINNER MENU

## STARTERS / HORS D'OEUVRES

**Demlane Shetland Mussels** 9.50
white wine, cream, garlic, dill - Main served with french fries - 19.50

**Severn & Wye Oak Smoked Salmon** 8.50
lemon, capers, brown bread

**Hand Cut Steak Tartare** 12.00 / 24.00
quail egg, baby leaf salad, toasted sourdough

**Aylesbury Duck Liver Parfait** 8.50
Scottish pickled girolles, toasted brioche

**Twice Baked Tunworth Camembert Soufflé (V)** 8.50
summer truffle salad

## SALADS & SOUPS

**Caesar Salad** 8.00
Parmesan sourdough croutons

**With Chicken** 2.50
**With Smoked Salmon** 3.00

**Heritage Beetroot and Peppered Black Fig Salad (VG)** 7.50
walnuts, balsamic dressing

**Soup du Jour** 7.50
Please ask your waiter

**Sandy Lane Farm Onion Soup** 7.50
Ashcombe cheese, sourdough croute

## FISH / LES POISSONS

**Fillet of Seabass Grenobloise** 22.00
capers, parsley, lemon butter sauce

**The Clipper Fish and Chips** 18.50
minted pea purée, tartare sauce

**Seafood Bouillabaisse** 24.00
garlic aioli, focaccia

**Salmon and Cod Fish Cakes** 21.50
sautéed spinach, parsley sauce

## ENTRÉES / LES PLATS

**Chicken Paillard,** roasted cherry tomato salad, sautéed spinach, lemon 18.50

**The Clipper Burger, 6oz beef patty,** iceberg lettuce, gherkins, tomato and onion relish, brioche bun 16.50

**The Ultimate Veggie Burger,** grilled halloumi, soft aubergine, creamy hummus, harissa salsa, brioche bun (V) 15.50

**Roast Loin of British Lamb,** herb and mustard crust, seasonal vegetables , baby potatoes, rosemary jus 26.00

**Grilled Entrecôte Steak,** gratin dauphinoise, tenderstem broccoli, merlot jus 26.50

**Baked Aubergine with Red Pepper Tapenade,** black quinoa, almonds, pomegranates (VG) 16.50

## SIDE DISHES

| | |
|---|---|
| Rosemary Roasted Potatoes | £4.50 |
| French Fries | £4.50 |
| French Beans with Shallots | £4.50 |
| Baby Leaf Salad | £4.50 |
| Wilted Local Spring Greens | £4.50 |
| Triple Cooked Chips | £4.50 |
| Selection of Bread with Butter (2) | £3.00 |

## DESSERT MENU / LES DESSRTS

| | |
|---|---|
| **"Trinity Burnt Cream",** Classic Crème Brûlée and shortbread biscuit | 6.75 |
| **Sticky Toffee Pudding** and Clotted Cream Ice Cream | 6.75 |
| **Apple Tarte Tatin** and Vanilla Ice Cream (To share - two people) | 13.00 |
| **Dark Chocolate Fondant** and Salted Caramel Ice Cream (Please allow 10 minutes) | 6.75 |
| **Selection of Homemade Ice Creams and Sorbets** (per scoop) | 2.50 |
| **Seasonal Fruit Salad** and Mango Sorbet | 6.75 |
| **Selection of British Farmhouse Cheese,** Red Onion Chutney and Crackers | 9.50 |

- Mosimann's. - Relais Henley Special V - Suitable for Vegetarians. VG - Suitable for Vegans. GF - Gluten Free. 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 ALLERGY PLEASE LET US KNOW BEFORE ORDERING
Full allergen information available on request
Prices Include VAT and are subject to a discretionary service charge of 12,5%

# THE CLIPPER
## DRINKS MENU

## WHITE WINE

| | 125ml / | 175ml / | Btl. |
|---|---|---|---|
| Casa Silva Family Semillon (2020) | 4.00 / | 6.00 / | 24.00 |
| Delheim Chenin Blanc (2020) | | | 29.00 |
| Le Versant Viognier (2019) | | | 27.00 |
| Mahi Marlborough Sauvignon Blanc (2018) | | | 38.00 |
| Montalto Organic Pinot Grigio (2020) | 4.50 / | 6.50 / | 26.00 |
| Morgassi Superiore Gavi di Gavi (2018) | | | 48.50 |
| Mosimann's Chablis (2018) | 7.50 / | 9.50 / | 44.00 |
| Mosimann's Sancerre (2020) | 7.00 / | 9.00 / | 42.00 |
| Philip Shaw The Architect Chardonnay (2019) | | | 52.00 |
| Picpoul de Pinet (2020) | 5.00 / | 7.00 / | 28.00 |
| Pouilly-Fuissé Vielles Vignes | | | 62.00 |
| Serra da Estrela Albarino (2020) | | | 31.00 |
| Les Nuages Sauvignon Blanc (2020) | 4.50 / | 6.50 / | 25.50 |
| Roserock Chardonnay (2017) | | | 69.00 |

## RED WINE

| | 125ml / | 175ml / | Btl. |
|---|---|---|---|
| Catena Vista Flores Malbec (2018) | 6.50 / | 8.50 / | 36.00 |
| Châteauneuf-du-pape (2018) | | | 52.00 |
| Château Beau-site (2014) | | | 72.00 |
| Douro Red Churchill Estate (2015) | | | 39.50 |
| Hangin Snakes Shiraz (2019) | | | 44.00 |
| Mercury Première Cru (2019) | | | 79.50 |
| Merlot de la Chevalière (2018) | 5.00 / | 7.00 / | 28.00 |
| Montepulciano d'Abruzzo (2018) | | | 30.00 |
| Mosimann's Château Cap de Faugères (2013) | | | 44.00 |
| Mosimann's Pinot Noir (2018) | 7.00 / | 9.00 / | 42.00 |
| Peppoli Chianti (2019) | | | 46.00 |
| Promesa Rioja Reserva (2014) | 6.50 / | 8.50 / | 38.50 |
| Ridge Geyserville (2018) | | | 30.00 |
| Terre Di Giumara Nerello | 4.50 / | 6.50 / | 25.00 |

## ROSÉ WINE

| | 125ml / | 175ml / | Btl. |
|---|---|---|---|
| Château St. Julien, Provence (2020) | 4.50 / | 6.50 / | 26.00 |
| M de Minuty (2020) | 6.50 / | 8.50 / | 39.50 |
| M de Minuty Magnum (2020) | | | 70.00 |
| Whispering Angel (2020) | | | 48.00 |

## SPARKLING WINE

| | 125ml / | Btl. |
|---|---|---|
| Bisol Belstar Prosecco | | 6.00 / 29.00 |
| Dom Perignon (2010) | | 225.00 |
| Gusbourne Estate Brut Reserve (2016) | | 12.00 / 59.00 |
| Mosimann's Grand Cru Brut | | 13.00 / 62.00 |
| Mosimann's Grand Cru Brut Rosé | | 14.00 / 64.00 |
| Veuve Cliquot Yellow Label Brut | | 89.00 |

## DESSERT WINE

| | 50ml / | Btl. |
|---|---|---|
| Casa Silva Gewürztraminer (2019) | | 4.00 / 32.00 |
| Dows Fine Ruby | | 4.00 / 30.00 |
| Graham 10 yrs | | 5.50 / 49.00 |
| La Fleur D'Or Sauternes (2017) | | 41.00 |
| Taylors (2016) | | 4.50 / 35.00 |
| Warres Vintage Port (1997) | | 8.50 / 65.00 |
| Cockburn's | | 4.00 / 32.00 |

## SOFT DRINKS

| | |
|---|---|
| Coke / Diet Coke | 3.00 |
| Aqua Panna (500ml / 750ml) | 3.50 / 4.00 |
| San Pellegrino (500ml / 750ml) | 3.50 / 4.00 |
| Cornish Orchards Elderflower Presse | 3.00 |
| Schweppes - Bitter Lemon | 3.00 |
| Schweppes - Ginger Ale | 3.00 |
| Schweppes - Ginger Beer | 3.00 |
| Schweppes - Lemonade | 3.00 |
| Schweppes - Slimline Tonic | 3.00 |
| Schweppes - Soda Water | 3.00 |
| Schweppes - Tonic | 3.00 |
| Soda Water & Lime | 2.50 |

## BEER & CIDER

| | |
|---|---|
| Lovibonds - Amber (250ml / 500ml) | 3.00 / 4.00 |
| Lovibonds - Loud (250ml / 500ml) | 3.00 / 4.00 |
| Lovibonds - Lucky (250ml / 500ml) | 3.00 / 4.00 |
| Amstel (330ml) | 4.00 |
| Corona (330ml) | 4.50 |
| London Pride (500ml) | 5.50 |
| Singha (330ml) | 5.00 |
| San Miguel 0,0 (330ml) - Alcohol Free | 3.00 |
| The Garden Cider - Original (250ml) | 4.50 |

Please drink responsibly. All our spirits are based on mesures of 25ml / 50 ml. Our wine measure are 125ml / 175ml. Dessert Wine - 50ml. Mixers are £2 extra.