

# ST CLEMENT'S MENU

## *Aperitifs*

White Port and Tonic with fresh Mint and Orange	6.50
Hastings West Hill Rum with St Leonard's pressed Eves Apple Juice	7.00
Glass of House Bubbles – <i>Cremant de Bourgogne. Blanc de Blanc.</i>	7.50
<b>Gin Amore</b> – Cherry and Raspberry infused Gin, Lillet, Cranberry, Lemon and Mint	8.50
Espresso Martini	9.00

## *Sherry*

Sanchez Romate Fino Dry	4.50 // 75ml glass
Romata Maribel Amontillado	5.50 // 75ml glass
Homemade bread ( <i>first basket is complimentary</i> )	2.50
Olives	3.50
Wild mushroom, goat curd and truffle oil Arancini	1.25

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Connemara cured pork with landcress, pecorino cheese, lemon and olive oil	6.50
Steamed Moules with picada ( <i>breadcrumb, toasted nuts, garlic and parsley</i> ) and Amontillado sherry	6.95
Local goat curd, roast golden beetroot, sunflower shoots, toasted pumpkin seeds and pomegranate dressing	6.95
Thai Fishcakes with cabbage, shallot and lemon salad and sweet chilli dipping sauce	7.50
Chicken liver and Madeira parfait with foccacia, Pedro Ximenez soaked prunes and caramelised walnut	6.95

## **MAINS**

Fillet Steak, parsley, shallot, peppercorn and mustard butter, chips and green beans	26.00
Roast Guinea Fowl Supreme with chorizo, dauphinoise potatoes, braised red cabbage	17.00
Grilled pancetta wrapped Hake fillet with Hastings' smoked haddock, parmesan and truffle oil risotto	17.50
Steamed Halibut, spring onion mash, spinach, St Clement's hot smoked salmon and beurre blanc	22.00
Grilled Skate Wing with brown shrimp, caper and lemon garlic butter, french fries and salad	18.50
Panfried Scallops and shell-on King Prawns with coconut and ginger laksa, pak choi and noodles	19.50
Stuffed Cabbage Leaf with chestnut mushroom, parsnip, thyme and Stilton with green beans and mushroom and white wine gravy (v) ( <i>vegan available</i> )	16.50

# St Clements

## Puddings

£6.95

*All our ice creams are homemade*

### Coffee

Espresso Martini £9

### Irish Coffee

(double cream layered over a large Jameson whiskey & espresso with a sprinkle of nutmeg ) £7.50

Single Espresso £1.80

Double Espresso £2.20

Macchiato £2.40

Americano £2.50

Flat White £2.95

Latte £2.95

Cappuccino £2.95

### Brandy & Whisky 25ml // 50ml

Remy Martin VSOP Cognac £5 // £9.50

Pere Magloire Fine V.S. Calvados £5 // £9.50

Bas Armagnac VSOP £5 // £9.50

Remy Martin XO Cognac £13 (25ml)

Jameson Irish Whiskey £3.50 // £6.50

Isle of Skye 8 year old £3.50 // £6.50

Laphroaig (Islay)10 year-old £4.50 // £8.50

Glenfarclas 10 year old (Highland) £5 // £9.50

Ardbeg 10 year old (Islay) £6 // £11.50

Springbank 10 year old 46% £6.50 // £12

Balvenie 14 year old, matured in rum cask £6.50 // £12

The Glenlivet 15 year old French Oak £7 // £13.50

Austrian Chocolate Cream Liqueur (25ml) £4.50

Gonzalez Byass Pedro Ximenez Sherry (75ml) £6

10 year old Vista Alegre White Port (50ml) £7.50

Ramos Pinto Port Late Bottle Vintage 2013 Port (75ml) £6

Quinta do Infantado, Vintage Port 2007 (75ml) £8.50

### Warm Cinnamon Beignets, Poached Rhubarb and Almond Ice Cream

Paired with a glass of Frangelico £10.95

### Steamed Marmalade Pudding with Creme Anglaise

Paired with a glass of Filhot 2<sup>nd</sup> Grand Cru Classe, Sauternes, France

£14.20

### St Clement's Mess – crushed meringue, whipped cream, sticky sour cherries and blood orange

Paired with a glass of Royal Tokaji, Hungary £14.55

### Fresh Raspberry Ice Cream and Shortbread

Paired with a glass of Baumard, Chenin Blanc, Loire Valley, France

£12.95

### Dark Chocolate Torte with Hazelnut Crumb

Paired with a glass of Akashi Tai, Shiraume Umeshu, Japan £12.85

### Affogato – Espresso poured over homemade Madagascan Vanilla Bean Ice Cream

Pedro Ximenez poured over homemade Madagascan Vanilla Bean Ice Cream (£2.50 supplement)

### Cheese Board

Tuxford Stilton, Sussex Camembert and Barbers Cheddar with pear and date chutney, baby marinated figs and crackers £9

Paired with a glass of Ramos Pinto Port Late Bottle Vintage 2013

Port (75ml) £15.00

### Pudding Wines

Akashi Tai, Shiraume Umeshu, Japan – 75ml £5.90 // 500ml £30

Baumard, Chenin Blanc, Loire Valley, France -75ml £6//375ml £23

Filhot 2<sup>nd</sup> Grand Cru Classe, Sauternes, Bordeaux, France - 75ml £7.25 // 375ml £32

Royal Tokaji, Mad Cuvee, Hungary - 75ml £7.60 // 375ml £34

*We have an extensive drinks list.*

*Please ask a member of staff to have a look!*