



The CLIFTON
Sausage[®]
bar & restaurant
BRISTOL

NIBBLES

v Marinated olives 3
v Parsnip crisps, sour cream
& chive dip 3.50

Homemade sausage rolls 5
Crispy whitebait, tartare sauce 5
Old Spot pigs in blankets 5

STARTERS

v Roast butternut squash & garlic soup, smoked chilli oil, fresh bread 6.50
Smoked Loch Duart salmon mousse, cucumber & lemon salad, granary toast 7.50
Pressed free range chicken & smoked ham terrine, pickles, English mustard dressing, sourdough 7.50
v Westcombe cheddar soufflé, cheese & chive sauce, caramelised walnuts 7
Crispy fried squid & king prawns, chilli, lime & garlic aioli 8.50
v Whole baked Cornish camembert, grape chutney, celery, warm ciabatta - *great to share* 13
The Grazing Platter: a selection of charcuterie & salads - *great to share or as a main course* 14

SAUSAGES

All sausage dishes served with mash, champ (mash with spring onions) or Mash of the Day & onion gravy 11

Choose from:

Gloucester Old Spot traditional pork	Beef & Butcombe Ale	Cotswold lamb, mint & apricot
The Clifton - pork, cider & wholegrain mustard	v Squash, chickpea & mushroom	v Glamorgan - leek, Caerphilly & Cheddar

Reindeer & Cranberry

*Our famous festive
sausages, garlic &
parsley mash, port
gravy, parsnip crisps*

17

or 19 as Toad in the Hole

Don't tell Rudolph!

The Clifton Sausage Tasting Plate

*Clifton, Old Spot pork, lamb & beef
sausages with parsnip crisps*

14

Toad in the Hole

*Yorkshire pudding with
your choice of sausage*

13

BRITISH MAINS

Roast loin of venison,
carrot purée, rosemary
potatoes, smoked bacon
& mushroom jus
19.50

Homemade beef & chorizo
or free range chicken burger,
cheddar, crispy bacon, lettuce
& tomato on a sesame brioche bun
with hand cut chips or straw fries
13

v Leek & mushroom nut
roast, braised red cabbage,
sautéed new potatoes,
red wine & shallot gravy
16.50

Slow roast belly of Old Spot
pork, green beans, apple
mash, cider gravy
17

8oz Wiltshire rib-eye steak,
wholegrain mustard, shallot
& garlic butter, hand cut chips,
house salad
21

Pan fried fillet of sea bass,
warm potato salad, olives,
tomatoes, fine beans, pesto
18

SIDES

Braised red cabbage	4	Hand cut chips / Straw fries	3
Sprouts, chorizo & garlic	4.50	Mash / Champ / Mash of the Day	2.50
Winter vegetable purée	4	House salad with mustard dressing	3.50
Green beans, garlic butter	4	Bread & butter	2.50

PUDDINGS

Our homemade Christmas pudding, brandy sauce, ginger bread	6.50
Sticky toffee pudding, butterscotch sauce, vanilla ice cream <i>Ideal with a glass of Moscatel</i>	6
Warm chocolate & hazelnut brownie, chocolate sauce, amaretto cream <i>Try with a glass of Tawny Porto</i>	6.50
Mojito cheesecake, rum syrup, lime sorbet	6.50
Cinnamon poached pear, raspberry sorbet	6
Selection of ice cream & sorbets	6
Affogato (espresso with vanilla ice cream) <i>Add a Baileys, Amaretto or Sambucca for 3</i>	4
Farmhouse cheese plate, homemade chutney, biscuits <i>Westcombe Cheddar, Bath Blue, Somerset Brie</i> <i>Enjoy with a glass of LBV Port - the perfect finish to your meal</i>	8

COFFEE & TEA

Americano	2.50	English Breakfast	Premium loose leaf
Cappuccino	3	Darjeeling 1st Flush	tea pyramid bags
Latte	3	Jade Tips Green Tea	<i>all 2.50</i>
Espresso	2	Peppermint	
Double Espresso	3	Earl Grey	
Macchiato	3	Redberry & Hibiscus	
Hot Chocolate	3	Lemongrass & Ginger	
Mocha	3		

Decaffeinated coffee & tea also available. Our beans are supplied by Clifton Coffee Roasters.

DESSERT WINE

Floralis - Moscatel Oro - 'Torres' - Spain
*Superb dessert wine with a light floral nose
& delicate orange accents*
75ml - 4.50 / 125ml - 7
500ml Bottle - 25

Late Harvest Sauvignon Blanc
'Concha y Torres' - Chile
*Golden yellow with peach, spice & honeyed
aromas & a light, fresh, fruity palate*
75ml - 3.50 / 125ml - 5.25
375ml Bottle - 15

PORT & SHERRY

Grahams LBV 2011 Port
50ml - 4 / Bottle - 40
Sandemans Tawny Porto
50ml - 5 / Bottle - 60

Harvey's Bristol Cream Sherry
50ml - 3.50
Tio Pepe Dry Sherry
50ml - 3.50

HOUSEWATER

We offer complimentary still or sparkling housewater, using our eco-friendly, sustainable filter system.



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Our straws are
biodegradable

Food allergies & intolerances-
Before you order, please
speak to our staff if you want
to discuss our ingredients.

The Clifton Sausage,
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Clifton, Bristol,
BS8 4JA

For bookings, please
call 0117 973 1192
or to book online visit
www.cliftonsausage.co.uk

Gratuities, however given,
go to staff. We add an optional
10% gratuity for parties of
10 or more.