



The CLIFTON  
**Sausage**<sup>®</sup>  
 bar & restaurant  
 BRISTOL

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NIBBLES

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v Marinated olives 3  
 v Parsnip crisps, sour cream  
 & chive dip 4

Homemade sausage rolls 6  
 Crispy whitebait, tartare sauce 5  
 Old Spot pigs in blankets 5

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STARTERS

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v Soup of the day, fresh bread	6.50
Vodka and beetroot cured salmon, pickled cucumber, horseradish mayo	7.50
Ham hock & parsley terrine, cider apple sauce, granary toast	7
v Garlic & herb marinated goats cheese, beetroot salad, caramelized walnuts	7
Crispy squid & king prawns with smoked paprika, basil & lemon mayo	8.50
v Whole baked Cornish camembert, red onion marmalade, celery, warm ciabatta - <i>great to share</i>	13
The Grazing Platter: a selection of charcuterie & salads - <i>great to share or as a main course</i>	14

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SAUSAGES

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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

The Clifton - pork, cider  
 & wholegrain mustard

Beef &  
 Butcombe Ale

Cotswold lamb,  
 mint & apricot

Today's Special  
 Sausage  
*see specials*

Pork, leek  
 & Stilton

v Glamorgan - leek,  
 Caerphilly & Cheddar  
*with shallot gravy*

v Squash, chickpea  
 & mushroom  
*vegan, with olive oil mash*

**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

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BRITISH MAINS

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Slow roast belly of Old Spot pork,  
 black pudding bonbon, apple sauce,  
 mash, greens, cider gravy  
 17

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

v Spelt & wild garlic risotto,  
 roast spring vegetables,  
 tomato tapenade  
 14  
*available vegan on request*

Today's fish special,  
 fresh from the Cornish coast  
*see specials, price varies*

Today's salad special  
*see specials, price varies*

8oz Wiltshire rib-eye steak,  
 mushroom & peppercorn sauce,  
 hand cut chips, house salad  
 21

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SIDES

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Red cabbage coleslaw	3	Hand cut chips / Straw fries	3
Rocket & parmesan salad	4	Mash / Champ / Mash of the Day	2.50
Buttered seasonal greens	4	Bread & butter	2.50
House salad with mustard dressing	3.50		

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## PUDDINGS

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Sticky toffee pudding, butterscotch sauce, vanilla ice cream <i>Ideal with a glass of Moscatel</i>	6
Chocolate brownie, vanilla ice cream, honeycomb <i>Try with a glass of Tawny Porto</i>	6.50
Vanilla pannacotta, lemon curd, meringue, ginger crumb	6
Cheddar Valley strawberry Eton Mess sundae	6.50
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>Godminster Cheddar, Bath Blue, Somerset Brie</i> <i>Enjoy with a glass of LBV Port - the perfect finish to your meal</i>	8

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## COFFEE & TEA

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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.*

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## DESSERT WINE

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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

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## PORT & SHERRY

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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

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## HOUSEWATER

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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,  
7-9 Portland Street,  
Clifton, Bristol,  
BS8 4JA

For bookings, please  
call 0117 973 1192  
or to book online visit  
[www.cliftonsausage.co.uk](http://www.cliftonsausage.co.uk)

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