



The CLIFTON
Sausage[®]
 bar & restaurant
 BRISTOL

NIBBLES

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

STARTERS

v Soup of the day, fresh bread	6.50
Cornish smoked haddock & spring onion fishcake, poached free range egg, tomato & chive salsa	7.50
Hot & spicy chicken wings, Bath Blue cheese dip	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

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

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

BRITISH MAINS

Roast rump of Somerset lamb,
 new potatoes, green beans,
 roast red peppers, lemon
 & parsley dressing
 19.50

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

Trio of Old Spot pork: belly, fillet
 & sausage, apple sauce, mash,
 spring greens, thyme gravy
 18

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

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

SIDES

Braised red cabbage	4	Hand cut chips / Straw fries	3
Peas & sweetcorn with smoked bacon	4.50	Mash / Champ / Mash of the Day	2.50
Roast spring vegetables	4	House salad with mustard dressing	3.50
Buttered spring greens	4	Bread & butter	2.50

PUDDINGS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream <i>Ideal with a glass of Moscatel</i>	6
Chocolate & griottine cherry trifle <i>Try with a glass of Tawny Porto</i>	6.50
Apricot & almond crumble, Cornish clotted cream	6.50
Rhubarb & orange polenta cake, rhubarb sorbet	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

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.cliftons sausage.co.uk

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