



STARTERS

- v SOUP OF THE DAY 6
served with fresh bread
- OAK SMOKED SCOTTISH SALMON 8.50
vegetable salad, aioli, crispbread
- DUCK LIVER PARFAIT 7
redcurrant & orange chutney, toast
- v CROPWELL BISHOP STILTON SOUFFLÉ 7
confit leeks, cheese & Chablis sauce
- KING PRAWNS WITH GARLIC, CHILLI & PAPRIKA 8
served with warm ciabatta

BRITISH MAINS

- VENISON & CRANBERRY SAUSAGES 17
garlic, rosemary & smoked bacon mash, cranberry gravy
- SLOW ROAST BELLY OF OLD SPOT PORK 16
braised red cabbage, mash, apple sauce, cider gravy
- TODAY'S FISH SPECIAL
fresh from the Cornish coast - see specials
- 8OZ WILTSHIRE RIB-EYE STEAK 23
peppercorn butter, grilled tomato, red onion, hand cut chips
- SOMERSET BEEF or CHICKEN BURGER 13
cheddar, crispy bacon, lettuce, tomato & pickle on a brioche bun, coleslaw, hand cut chips or straw fries
- v ROAST SPICED CAULIFLOWER STEAK 15
vegetable dahl, mango yogurt dressing, poppadom

SIDE DISHES

- BRAISED RED CABBAGE 4
- SPROUTS with chorizo & garlic 4
- WINTER GREENS 4
- HOUSE SALAD with mustard dressing 3.50
- HAND CUT CHIPS / STRAW FRIES 3
- MASH / CHAMP 2.50
- BREAD & BUTTER 2.50

NIBBLES & SHARERS

- v SELECTION OF OLIVES 3
marinated in garlic & herbs
- v PARSNIP CRISPS 4
sour cream & chive dip
- HOMEMADE SAUSAGE ROLLS 6
with English mustard
- CRISPY WHITEBAIT 5
tartare sauce, lemon
- OLD SPOT PIGS IN BLANKETS 5
homemade apple sauce

SAUSAGES

All served with mash or champ & onion gravy 11

Choose from:

GLOUCESTER OLD SPOT traditional pork

THE CLIFTON pork, cider & wholegrain mustard

BEEF & BUTCOMBE ALE

COTSWOLD LAMB, MINT & APRICOT

PORK, LEEK & STILTON

- v GLAMORGAN leek, Caerphilly & Cheddar

- v SWEET POTATO, CHILLI & GINGER
available vegan with olive oil mash

VENISON & CRANBERRY SAUSAGES 17
garlic, rosemary & smoked bacon mash, cranberry gravy

THE CLIFTON SAUSAGE TASTING PLATE 14
The Clifton, Old Spot pork, lamb & beef sausages with parsnip crisps

UPGRADE YOUR SAUSAGE

Mash of the Day **add 1**

Toad in the Hole **add 2**

Please observe social distancing & our one way system during your visit.

Hand sanitiser is available throughout the restaurant.

Please wear a face covering whilst not sat at your table.

PUDDINGS

STICKY TOFFEE PUDDING 6

butterscotch sauce, vanilla ice cream
ideal with a glass of Moscatel

HOMEMADE CHRISTMAS PUDDING 6.50

brandy sauce, gingerbread

CHOCOLATE & AMARETTO TORTE 6.50

cherries, Chantilly cream
try with a glass of Tawny Porto

LEMON & ORANGE CHEESECAKE 6.50

lemon sorbet

AFFOGATO 4

shot of espresso with vanilla ice cream
add Baileys, Amaretto or Sambuca for 3

ESPRESSO MARTINI 7

espresso, vodka & Kahlua
the classic pick-me-up!

FARMHOUSE CHEESE PLATE 8.50

Godminster Cheddar, Stilton, Somerset Camembert,
homemade chutney, biscuits
enjoy with a glass of LBV Port - the perfect finish to your meal

TEA & COFFEE

Supplied by Clifton Coffee Roasters
see drinks menu

DESSERT WINE

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

PORT & SHERRY

Grahams LBV 2012 Port 4 (50ml) / 40 Bottle	Harvey's Bristol Cream Sherry 3.50 (50ml)
Grahams Tawny 10 year old 5 (50ml) / 60 Bottle	Tio Pepe Dry Sherry 3.50 (50ml)

BRANDY

Courvoisier VS 3
Courvoisier VSOP 4
Janneau Armagnac VSOP 3.50
Cardenal Mendoza Solera Gran Reserva 5

WHISKY

Laphroaig 4.50
Oban 4.50
Monkey Shoulder 4.50
Auchentoshen 5
Balvenie Caribbean Cask 5

See drinks menu for our full range of spirits

Food allergies & intolerances - information is available for all of our ingredients.
Gratuities, however given, go to staff. An optional 10% will be added to your bill.
Follow us & leave your feedback online!



The Clifton Sausage,
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The CLIFTON
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bar & restaurant

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