

Sample Sunday Lunch

Roasts: 2 Courses 24.50 / 3 courses 29.50

Sausages: 2 Courses 18.50 / 3 courses 23.50

Served from 12pm until 8pm every Sunday

gf - made without gluten **gfa** – made without gluten option available, please ask

Selection of olives – 3.50 Homemade sausage rolls – 6 Pigs in blanket-6

STARTERS

v ROAST PLUM TOMATO & BASIL SOUP
fresh bread **gfa**

CORNISH SMOKED HADDOCK BONBONS
sweet chilli pickles

SLOW COOKED BBQ RIBS **gfa**
coleslaw

v WARM GOATS CHEESE, RED ONION & BUTTERNUT SQUASH TART
mustard dressed leaves

ROASTS

ROAST SIRLOIN OF SOMERSET BEEF

SLOW ROASTED OLD SPOT PORK BELLY

ROAST SOMERSET TURKEY stuffing & pig in blanket

“THE CLIFTON ROAST”

(roast beef, pork belly, roast turkey, stuffing & pig in blanket!) +5

WILD MUSHROOM & CHESTNUT ROAST

Our roasts are served with all the trimmings:
roast potatoes, braised red cabbage, seasonal greens & carrots
yorkshire pudding & roast gravy **gfa**

SUNDAY FISH

Pan fried fillet of seabass, new potatoes, seasonal greens,
garlic & herb butter

BRAISED RED CABBAGE 4 **gf**

CAULIFLOWER CHEESE 4 **gf**

SEASONAL GREENS & CARROTS 4 **gf**

SIDES

MASH / CHAMP 2.50 **gf**

STRAW FRIES 4

BREAD & BUTTER 2.50 **gfa**

PUDDINGS

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

ve APPLE & BLACKBERRY CRUMBLE **gf**
vanilla custard

BISCOFF BROWNIE
chocolate ice cream

FARMHOUSE CHEESE PLATE
red onion chutney, biscuits **gfa**

SAUSAGES

All served with your choice of mash or champ
(mash with spring onions) & onion gravy

GLOUCESTER OLD SPOT PORK **gfa**

THE CLIFTON pork, cider & wholegrain mustard

PORK, LEEK & STILTON

BEEF & BUTCOMBE ALE

LAMB, MINT & APRICOT

DUCK, PLUM & GINGER

SMOKED PORK & MAPLE

v GLAMORGAN leek, Caerphilly & cheddar

