



STARTERS

- ve/gfa **WILD MUSHROOM & TARRAGON SOUP 8.50**
served with fresh bread
- v **SMOKED GODMINSTER CHEDDAR SOUFFLÉ 9.50**
caramelized red onions, cheese sauce
- gfa **KING PRAWNS IN CHILLI, LIME & GARLIC BUTTER 11**
served with focaccia
- gfa **DUCK LIVER & ORANGE PARFAIT 9.50**
ginger chutney, toast
- gfa **LOCH DUART SMOKED SALMON 12**
capers, salad, lemon
- ve/gf **CAULIFLOWER TIKKA MASALA 9**
poppadum, mango chutney

BRITISH MAINS

- gfa **VENISON & CRANBERRY SAUSAGES 20.50**
roast garlic & parsley mash, cranberry gravy
- gf **PAN FRIED FILLET OF CORNISH SEA BASS 24**
new potatoes, vegetable julienne, tomato, olive & basil dressing
- gfa **8oz WILTSHIRE RIB-EYE STEAK 27.50**
peppercorn sauce, roasted cherry tomatoes, hand cut chips
- gf **SLOW ROAST BELLY OF OLD SPOT PORK 21**
mash potatoes, braised red cabbage, apple sauce, cider gravy
- HOMEMADE BEEF & CHORIZO BURGER 16.50**
cheddar, crispy bacon, lettuce, tomato & pickle on a brioche bun, coleslaw, hand cut chips or straw fries
- FREE-RANGE CHICKEN BURGER 16.50**
cheddar, crispy bacon, lettuce, tomato & pickle on a brioche bun, coleslaw, hand cut chips or straw fries
- ve/gfa **WILD MUSHROOM & CHESTNUT BOURGIGNON 18.50**
garlic roast new potatoes, broccoli

SIDE DISHES

- BRAISED RED CABBAGE 4.50**
- STEAMED BROCCOLI** with chilli & garlic butter **4.50**
- SPROUTS** with bacon & chestnuts **5**
- WINTER VEGETABLE PURÉE 4.50**
- HOUSE SALAD** with mustard dressing **4.50**
- HAND CUT CHIPS / STRAW FRIES 4**
- MASH / CHAMP 3.50**
- BREAD & BUTTER 2.50**

NIBBLES & SHARERS

- v/gf **SELECTION OF OLIVES 4**
marinated in garlic & herbs
- v **PARSNIP CRISPS 4.50**
sour cream & chive dip
- HOMEMADE SAUSAGE ROLLS 6.50**
with English mustard
- CRISPY WHITEBAIT 6.50**
tartare sauce, lemon
- OLD SPOT PIGS IN BLANKETS 6.50**
homemade apple sauce

SAUSAGES

All served with mash or champ (mash with fresh spring onions) & onion gravy **14**

Choose from:

- gfa **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/gfa **SPICY CHICKPEA & RED PEPPER**
available vegan with olive oil mash
- THE CLIFTON SAUSAGE TASTING PLATE 16.50**
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**

- v vegetarian
- ve vegan
- gf made without gluten
- gfa made without gluten available

The CLIFTON

Sausage[®]
bar & restaurant

PUDDINGS

STICKY TOFFEE PUDDING 7.50
butterscotch sauce, vanilla ice cream

HOMEMADE CHRISTMAS PUDDING 8
brandy sauce

gf BLACK FOREST CHOCOLATE TORTE 8
with kirsch cherries

gfa LEMON, ORANGE & CINNAMON POSSET 7.50
shortbread biscuit

ve/gf PEAR & APPLE CRUMBLE 8
plant based vanilla custard

SELECTION OF ICE CREAMS & SORBETS 7
please ask for today's flavours

AFFOGATO 5
shot of espresso with vanilla ice cream
add Baileys, Amaretto or Sambuca for 3

ESPRESSO MARTINI 9.50
77 Black Coffee Liqueur, Vodka & espresso
the classic pick-me-up!

gfa FARMHOUSE CHEESE PLATE 10.50
Godminster cheddar, Bath Blue, apple 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

Monbazillac / 'Domaine de Grange Neuve' / France
Classic dessert wine, sweet and luscious with flavours of marmalade and nectarine
4.50 (75ml) / 7 (125ml) / 25 (Bottle 500ml)

Moscato d'Asti / 'Tenuta il Cascinone' / Italy
Intensely aromatic, apricots and honey!
21 (Bottle 375ml)

SUFFOLK DISTILLERY

Limoncello 4
Salted Caramel Toffee Vodka 4

PORT

Grahams LBV 2012 Port
4 (50ml) / 40 Bottle

Grahams 10 year old Tawny Port
5 (50ml) / 60 Bottle

BRANDY

Camus VSOP 5.50

Calvados Henry Querville 4

Janneau Armagnac VSOP 4.50

Cardenal Mendoza Solera Gran Reserva 5.50

WHISKY

Bowmore 5

Jura 4.50

Laphroaig 5

Monkey Shoulder 4.50

Balvenie Caribbean Cask 6

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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