



## STARTERS

- gfa SOUP OF THE DAY 8.50  
served with fresh bread
- v / gfa ENGLISH ASPARAGUS 9  
poached free range egg, hollandaise
- gfa KING PRAWNS IN CHILLI, LIME  
& GARLIC BUTTER 10.50  
served with focaccia
- gfa CHICKEN TIKKA SKEWERS 9.50  
homemade flat bread, salad, mango chutney
- CRISPY FRIED CALAMARI 9.50  
citrus aioli
- ve / gfa WILD GARLIC & WALNUT PESTO BRUSCHETTA 9  
cherry tomatoes, olives, red onion

## BRITISH MAINS

- gf SLOW ROAST BELLY OF OLD SPOT PORK 21  
mash potatoes, braised red cabbage, apple sauce, cider gravy
- gfa ENGLISH CALVES LIVER 18  
mash potatoes, smoked bacon, crispy shallots, Madeira gravy
- gfa TODAY'S FISH SPECIAL *price varies*  
fresh from the Cornish coast - see specials
- gfa 8oz WILTSHIRE RIB-EYE STEAK 27.50  
peppercorn sauce, roasted cherry tomatoes, hand cut chips
- 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
- v/gfa BUTTERBEAN & LENTIL COTTAGE PIE 16.50  
broccoli, red wine gravy (*available vegan with olive oil mash*)

## SIDE DISHES

- BRAISED RED CABBAGE 4.50
- STEAMED BROCCOLI with chilli & garlic butter 4.50
- ROAST VEGETABLES with garlic & rosemary 4.50
- PEAS & SWEETCORN with cream and smoked bacon 5
- 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
- gf PORK BELLY BITES 6.50  
with soy & honey glaze
- 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
- TODAY'S SPECIAL SAUSAGE *see specials*
- 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**<sup>®</sup>  
bar & restaurant

## PUDDINGS

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STICKY TOFFEE PUDDING 7.50  
butterscotch sauce, vanilla ice cream

gf DOUBLE CHOCOLATE BROWNIE 8  
chocolate ice cream

gf ENGLISH STRAWBERRY & VANILLA CHEESECAKE 8  
strawberry ice cream

ve/gf COCONUT MOUSSE 8  
rum spiced pineapple

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  
Selection of West Country cheeses, chutney, biscuits  
*enjoy with a glass of LBV Port - the perfect finish to your meal*

## TEA & COFFEE

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Supplied by Clifton Coffee Roasters  
*see drinks menu*

### DESSERT WINE

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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

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Limoncello 4  
Salted Caramel Toffee Vodka 4

### PORT

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

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

### BRANDY

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Courvoisier VSOP 5.50  
Calvados Henry Querville 4  
Janneau Armagnac VSOP 4.50  
Cardenal Mendoza Solera Gran Reserva 5.50

### WHISKY

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Bowmore 5  
Jura 4.50  
Laphroaig 6  
Monkey Shoulder 4.50  
Balvenie Caribbean Cask 9

*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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Bristol, BS8 4JA

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

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