



STARTERS

- gfa SOUP OF THE DAY 8.50
served with fresh bread
- v / gfa WARM GOATS CHEESE & BEETROOT SALAD 9
beetroot mousse, balsamic dressing
- 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
- gfa CORNISH CHALK FARM TROUT 9.50
cured with gin & dill, aioli, crostini
- 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 WILD MUSHROOM & TARRAGON
RISOTTO 16.50
(available vegan)
- gfa GRILLED CHICKEN & CHORIZO SALAD 16.50
- gfa KING PRAWN & AVOCADO SALAD 16.50

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 SWEET POTATO CRISPS 4.50
sour cream & chive dip
- HOMEMADE SAUSAGE ROLLS 6.50
with English mustard
- gfa 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 sweet potato 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

PUDDINGS

STICKY TOFFEE PUDDING 7.50
butterscotch sauce, vanilla ice cream

gf CHOCOLATE FUDGE CHEESECAKE 8
salted caramel ice cream

gfa LEMON POSSET, 8
fresh English strawberries, shortbread

ve/gf RUM SPICED PINEAPPLE 8
mango sorbet

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

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

Courvoisier 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 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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The CLIFTON
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bar & restaurant

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