The CLIFTON Sausage®
bar & restaurant

NIBBLES & SHARERS

Parsnip crisps, sour cream & chive dip **5** (v)

Homemade sausage rolls, English mustard **8**

Pork belly bites, soy & honey glaze **8** (gfa)

Old Spot pigs in blankets, homemade apple sauce **8**

Crispy whitebait, tartare sauce, lemon **8**

Selection of olives marinated in garlic & herbs **5** (v/gf)

STARTERS

Soup of the day, fresh bread **9.50** (gfa) *see specials*

Crispy fried squid, saffron aioli, lemon **11.50**

King prawns in garlic & chilli butter, toasted focaccia **12.50** (gfa)

Buckwheat pancake filled with ratatouille, white wine & cheese sauce **10.50** (v/gfa)

Chicken, pancetta & red wine risotto, parmesan **10.50** (gfa)

Cauliflower, ginger & coconut curry, mango chutney, poppadom **10.50** (ve/gfa)

BRITISH MAINS

8oz Wiltshire rib-eye steak, peppercorn sauce, roasted cherry tomatoes, hand cut chips **31** (gfa)

Slow roast belly of Old Spot pork, mash potatoes, braised red cabbage, apple sauce, cider gravy **23.50** (gfa)

English calves liver, mash potatoes, smoked bacon, crispy shallots, Madeira gravy **21.50** (gfa)

Today's fish special, fresh from the Cornish coast ***price varies*** (gfa) *see specials*

Homemade beef & chorizo burger, cheddar, crispy bacon, lettuce, tomato & pickle on a brioche bun, coleslaw, hand cut chips or straw fries **17.50**

Free-range chicken burger, cheddar, crispy bacon, lettuce, tomato & pickle on a brioche bun, coleslaw, hand cut chips or straw fries **17.50**

Wild mushroom, fennel & Bath Blue cheese tart, rocket salad, herb dressing **21.50** (v/vg with vegan cheese)

SAUSAGES

Served with mash or champ (mash with fresh spring onions) & onion gravy **16.50**

Choose your sausage:

Gloucester Old Spot traditional pork (gfa)

The Clifton: pork, cider & wholegrain mustard (gfa)

Beef & Butcombe ale (gfa)

Cotswold lamb, mint & apricot (gfa)

Pork, leek & Stilton (gfa)

Today's special sausage *see specials*

Glamorgan leek, Caerphilly & Cheddar (v)

Spicy chickpea & red pepper (v/gfa/vg with vegan mash)

The Clifton Sausage Tasting Plate:
The Clifton, Old Spot pork, lamb & beef sausages with parsnip crisps **20.50** (gfa)

UPGRADE YOUR SAUSAGE

Mash of the day **add 1** | Toad in the hole **add 2.50**

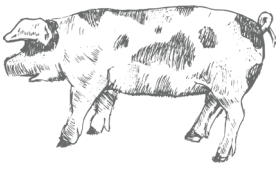
ON THE SIDE

Braised red cabbage **5**
Steamed broccoli, chilli & garlic butter **5**
Honey roast parsnips & carrots **5**
Peas & sweetcorn with cream & smoked bacon **6**
House salad, mustard dressing **5.50**
Hand cut chips / Straw fries **5**
Mash / Champ **4**
Bread & butter **3.50**

v vegetarian
vg vegan
gf made without gluten
gfa made without gluten available

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.



PUDDINGS

Our famous sticky toffee pudding, butterscotch sauce, vanilla ice cream **8.50**

Chocolate & salted caramel brownie, salted caramel ice cream **8.50** (gf)

Baked vanilla cheesecake, roast autumn fruits **8.50** (gfa)

Apple & blackberry crumble, plant based vanilla custard **8.50** (ve/gf)

Selection of ice creams & sorbets **7** *please ask for today's flavours*

Affogato - shot of espresso with vanilla ice cream **7**
(Add Baileys, Amaretto or Sambuca for **3**)

Farmhouse cheese plate - selection of West Country cheeses, chutney, biscuits **12.50** (gfa)

ESPRESSO MARTINI

THE CLASSIC PICK ME UP!

77 Black Coffee Liqueur, vodka & espresso **10.50**

SALTED CARAMEL

77 Black Coffee Liqueur, salted caramel vodka & espresso **10.50**

DESSERT WINE

Pedro Ximenez/'Barbadillo'/Spain
Rich, sweet and delicious with lots of raisin and caramel flavours
6 (50ml)

Monbazillac/'Domaine de Grange Neuve'/France
Classic dessert wine, sweet and lucious with flavours of mamalade and nectarine
5 (75ml) / 8 (125ml) / 30 (Bottle 500ml)

Madeira/'Blandy's 10 Year Old Malmsey'/Spain
Rich, sweet and full-bodied with complex notes of marmalade, fig, caramel and nuts
8 (50ml) / 95 (Bottle 750ml)

v vegetarian
vg vegan
gf made without gluten
gfa made without gluten available

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.

TEA AND COFFEE

Supplied by Clifton Coffee Roasters
See drinks menu

PORT

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

Grahams 10 year old Tawny Port
6 (50ml) / 65 Bottle

WHISKY

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

BRANDY

Courvoisier VSOP **6**
Calvados Henry Querville **5.50**
Janneau Armagnac VSOP **6**
Cardenal Mendoza 15 year old **9**

SUFFOLK DISTILLERY

Limoncello **4**
Salted Caramel Toffee Vodka **4**

DID YOU KNOW?

We do events and catering! Serving up our legendary bangers wherever you need us.
Visit our website for details.