

Winter Food Menu

Starters

Today's home made soup, fresh bread	£ starter/ main	5
Potted Gloucester Old Spot pork, spiced pear chutney, walnut toast		5.50
Steamed Cornish mussels in a leek and saffron sauce		6.50/13
"The Clifton Sausage" Deli Platter—great to share or a tasty main course		12.50
v Twice baked Capricorn goats cheese and thyme soufflé, rocket pesto, aged balsamic		5.50/11
House cured Loch Duart salmon: whisky and dill dressing, granary bread		6/12

British Classics and Mains

Venison and red wine sausage casserole, buttered savoy cabbage, parsley mash, parsnip crisps		12.50
Roast rump of Wiltshire lamb, braised red cabbage, Dauphinoise potatoes, capers and fresh mint		16
Dry aged eight ounce Wiltshire rib-eye steak, hand cut chips, watercress		16.50
Pan fried calves liver, bubble and squeak, red wine sauce, smoked bacon		14
v English wild mushroom, Jerusalem artichoke and chestnut pie, truffle and parsley mash, Rioja sauce		12
Today's fish special fresh from the Cornish coast	Price varies	
Grilled free range chicken and chorizo salad, marinated tomatoes, basil dressing		10-50

Sausage and Mash

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

Clifton Sausage tasting plate, Clifton, Old Spot, lamb, beef, parsnip crisps		12.75
Gloucester Old Spot—prime traditional pork		All at 9.75
Beef and Spitfire Ale		
Clifton—pork, cider, wholegrain mustard		
Lamb, mint and apricot—Cotswold lamb		
Today's special sausages		
v Glamorgan—Cheddar and Caerphilly cheese, leek, mustard (<i>Served with tomato and herb sauce</i>)		
Toad in the Hole—with your choice of sausage		10.75



Side Orders

Mash/champ	£	2.50
Hand cut chips		2.50
Garden peas with cream and bacon		3.50
Braised red cabbage		3
Roast carrots with honey and caraway		3
Green peppercorn and brandy sauce		2
Parsnip crisps, sea salt and black pepper, sour cream and chive dip		3
Leaf salad with tomatoes and herbs		2.50
Basket of bread and butter		2.50
Olives marinated in lemon, garlic and rosemary		3

Puddings

Red cherry and vanilla cheesecake, Chew Valley double cream		5.50
Teardrop of chocolate mousse, praline ice cream, hazelnut crisp		6
Plum and ginger crumble, home made custard		5
Sticky toffee pudding, butterscotch sauce, vanilla ice cream		5.50
Selection of ice creams and sorbets		5
Selection of farmhouse cheeses, grape chutney, biscuits		7.50
Cropwell Bishop Stilton		
Cornish Brie		
Godminster organic cheddar		
Wyfe of Bath		



*Gratuities, however given, go to staff. We do not make a service charge: however for parties of 10 or more, an optional 10% gratuity will be added.
Some of our dishes may contain traces of nuts.*

The Clifton Sausage, 7-9 Portland Street, Clifton, Bristol, BS8 4JA.
For bookings please call 0117 973 1192
www.cliftonsausage.co.uk