



SPECIALS

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| Pork Belly Stuffed With Somerset Sausage, Crushed New Potato, Mustard, Kale, Cider Gravy | 18 |
| Monkfish Tail, Curried Parsnip Puree, Braised Gem, Peas, Samphire, Lardon | 24 |

SNACKS

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| Nocerella Olives (VG) (GF) | 4.5 |
| Smoked Almonds (GF) (N) (VG) | 4.5 |
| Wasabi Peanuts (N) (P) | 4.5 |
| Spicy Clifton Mix (N) (P) (V) | 3.5 |

STARTERS

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| Pea & Ham Soup, Grilled Sourdough | 8 |
| Padron Peppers, Roast Carrot Hummus, Grilled Flatbread (VG) (S) | 9 |
| Wye Valley Asparagus, Romesco, Wild Garlic, Smoked Almond Dukkah (VG) (GF) (N) (S) | 11 |
| Burrata, Blood Orange, Pickled Rhubarb, Chicory, Walnut Pesto (V) (GF) (N) | 12 |
| Grilled Sardines, Chimichurri, Pickled Shallots, Crispy Potato (GF) | 10 |
| Pressed Ham Hock & Smoked Chicken, Raisin & Apple Chutney, Cornichon, Grilled Sourdough | 10 |
| Buttermilk Fried Chicken (GF): | 10 |
| <i>Louisiana Hot Sauce, Blue Cheese, Celery</i> | |
| <i>Korean BBQ, Sesame Seeds, Spring Onions (S)</i> | |

MAINS

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| Miso Glazed Aubergine, Katsu, Purple Sprouting Broccoli, Oyster Mushroom, Puffed Wild Rice (VG) | 15 |
| Roast Butternut Squash, Beets, Tahini Labneh, Toasted Fregola, Sumac, Toasted Seeds (V) (N) (S) | 16 |
| Breaded Haddock & Fries, Minted Mushy Peas, Tartare Sauce | 16.5 |
| Mussels, Bacon, Shallots, White Wine, Cream, Herbs, Fries (GF) | 16.5 |
| Chicken Schnitzel, Fried Kentish Brown Egg, Anchovies, Capers, Gravy | 18 |
| Clifton Cheeseburger, Monterey Jack, Burger Sauce, Salad, Fries | 16 |
| Hampstead Butcher`s Dry Aged 10oz Sirloin, Fries, Watercress, Peppercorn Sauce (GF) | 29 |

SIDES

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| Grilled Buttered Bread (V) | 4.5 |
| Skinny Fries / Sweet Potato Fries (VG) (GF) | 4.5 |
| Buttered Greens & Hazelnuts (N) (GF) (V) | 4.5 |
| Baby Gem, Avocado, Vinaigrette (VG) | 4.5 |

PUDDINGS

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| Lemon Posset, Strawberry, Caramelised White Chocolate | 8.5 |
| Sticky Toffee Pudding, Vanilla Ice Cream (N) (V) | 8.5 |
| Chocolate & Peanut Butter Tart, Raspberry Coulis, Pistachio Praline (VG) (GF) (P) | 8.5 |
| Ice Cream & Sorbet; <i>Vanilla, Vegan Vanilla, Chocolate, Vegan Chocolate, Strawberry, Honeycomb, Salted Caramel, Pistachio, Coconut, Mango Sorbet, Lemon Sorbet</i> | 2.5 per scoop |

Vegetarian (V) Vegan (VG) Nuts (N) Gluten Free (GF) Peanuts (P) Sesame (S)

Kindly note that our dishes are prepared in a kitchen where allergens are present throughout.

We cannot guarantee that any dishes or drinks will be free from trace ingredients.

Please let your serve know before ordering if you have any allergies or intolerances.

A discretionary service charge of 12.5% will be added to your bill.