

# THE CLIFTON SINCE 1887

## SNACKS

Marinated Olives (VG) (GF)	3.5
Smoked Almonds (VG) (N)	3.5
Marinated Anchovies (GF)	3.5

## STARTERS

Crisp Courgette Flower, Ricotta, Sunflower Seeds, Truffle Honey (V) (N)	8
Grilled Sardines On Toast, Gooseberry, Apple & Golden Raisins Chutney	7.5
Isle of Wight Tomatoes, Watermelon Gazpacho, Burrata, Basil (V) (GF)	10.5
Prosciutto, Figs, Stracciatella di Bufala, Pinenuts (GF)	10
Buttermilk Fried Chicken:	8.50
<i>Louisiana Hot Sauce, Blue Cheese, Celery</i>	
<b>or</b>	
<i>Korean BBQ, Sesame Seeds, Spring Onions</i>	

## MAINS

Harissa Baked Aubergine, Tabbouleh, Tahini Yogurt, Almond Dukkah (VG) (N)	12.5
Sprouting Broccoli Salad, Halloumi, Sun Dried Tomatoes, Fregola, Peas, Pickled Radish, Seeds & Nuts (N)	13.5
Breaded Haddock & Fries, Peas, Tartare Sauce, Lemon	14.5
Mussels, Nduja, Shallots, White Wine, Tomato Broth, Herbs, Fries	16
Pan Fried Coley, Mustard & Tarragon Sauce, Baby Leek, Bacon, Summer Vegetables	18
21 Day Aged Beef Brisket Burger, Russian Dressing, Swiss Cheese, Pickles, Salad, Fries	14
Spring Lamb Chop, Goats Curd, Jersey Royals, Broad Beans, Mint (GF)	23.5
The Hampstead Butcher's Aged 10oz Rump Steak, Café De Paris Butter, Watercress, Grilled Mushroom, Fries	27

## SIDES

Fries	4.5
Grilled Bread & Butter	3.5
Baby Gem Salad, Avocado (VG) (GF)	4
Buttered Spring Greens (V) (GF)	4

## PUDDINGS

Eton Mess, Strawberries, Meringue, Cream (GF)	8
Blackberry Cheesecake, Cinder Toffee, Walnuts (VG) (N)	8
Goey Chocolate Pudding, Salted Caramel, Clotted Cream	8
Ice Cream & Sorbet; Ask For Today's Flavours	2.5 per scoop

Vegetarian (V) Vegan (VG) Nuts (N) Gluten Free (GF)

A discretionary service charge of 12.5% will be added to your bill.  
For allergens, please speak to a member of the team.