

THE CLIFTON SINCE 1889

SNACKS	
Spicy Clifton Mix (N) (P) (V)	3.5
Nocellara Olives (VG) (GF)	4.5
Smoked Almonds (GF) (N) (VG)	4.5

STARTERS	
Carrot & Corriander Soup, Grilled Sourdough (VG)	8
Greek Salad, Feta, Olives, Red Onion, Oregano (V)	8
Burrata, Heritage Tomato, Basil, Dukkah (GF) (N) (V)	11
White Bait, Devil Aioli, Lemon	9
Smoked Chicken & Ham Hock Terrine, Raisin & Apple Chutney, Grilled Sourdough	10

SUNDAY ROASTS

All Served With Glazed Carrots & Parsnips, Roast Potatoes, Greens, Yorkshire Pudding, Gravy

12 Hour Slow Roasted Suffolk Lamb Shoulder, Mint Sauce	19.5
28 Day Aged Hereford X Beef Rump, Horseradish Sauce	19
Free Range Chicken Leg, Honey & Mustard, Chipolatas, Sage & Onion Bread Sauce	18
Lentil & Celeriac Nut Loaf, Vegan Yorkshire Pudding, Gravy (VG) (N)	16

MAINS	
Chicory, Gorgonzola, Apple, Walnut, Artichoke, Fig Vinaigrette (V) (GF) (N)	14
Pan-fried Atlantic Coley Fillet, Samphire, Spring Peas, White Wine & Lemon Butter	17
Breaded Haddock & Fries, Minted Mushy Peas, Tartare Sauce	16.5
Mussels, Bacon, Shallots, White Wine, Cream, Herbs, Fries (GF)	16.5

SIDES	
Grilled Buttered Bread (V)	4.5
Skinny Fries / Sweet Potato Fries (VG)	4.5
Roast Potatoes	4
Buttered Greens (GF)	4.5

PUDDINGS	
Passion Fruit Lava Cake, Coconut Ice Cream	8.5
Lemon Posset, Wye Valley Rhubarb, Caramelised White Chocolate	8.5
Sticky Toffee Pudding, Vanilla Ice Cream (N)	8.5
Ice Cream & Sorbet; <i>Vanilla, Vegan Vanilla, Chocolate, Strawberry, Honeycomb, Salted Caramel, Pistachio, Mango, Coconut</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 server know before ordering if you have any allergies or intolerances.

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