



Autumn Menu

Starters

v Today's homemade soup, fresh bread - £5

CELERY / GLUTEN (WHEAT) / MILK - AVAILABLE GLUTEN FREE WITH GF BREAD
Potted Aylesbury duck, plum & ginger chutney, granary toast GLUTEN (WHEAT)
(AVAILABLE GLUTEN FREE WITH GF BREAD)

Steamed Cornish mussels in a coconut, chilli & coriander broth
GLUTEN (AVAILABLE GLUTEN FREE WITH GF BREAD)
NUTS (COCONUT) MOLLUSCUS (MUSSELS)

Cornish smoked haddock & bacon hash, poached free range egg, parsley
sauce EGGS/ MILK/ GLUTEN (WHEAT)

v Butternut squash, sage & Bath Blue cheese risotto balls, beetroot & blue
cheese dip GLUTEN (WHEAT) / MILK / EGGS

v Baked Somerset Camembert with garlic & rosemary, red onion marmalade,
warm ciabatta MILK / GLUTEN (AVAILABLE GLUTEN FREE WITH GF BREAD)

'The Grazing Platter' - VARIES DAILY PLEASE ASK FOR DETAILS
MAY CONTAIN FISH / CRUSTACEANS/ MUSTARD /MILK / EGGS / GLUTEN (WHEAT
OR OATS)

British Classics & Mains

Today's fish special, fresh from the Cornish coast -
FISH -PLEASE ASK FOR DETAILS

Today's game special VARIES DAILY: PLEASE ASK FOR
DETAILS

Homemade beef & chorizo burger or free range
chicken burger with mature cheddar, crispy
smoked bacon, lettuce & tomato on a sesame
brioche bun with hand cut chips or straw fries
GLUTEN (WHEAT & OATS) / MILK/ EGGS

28 day aged 8oz Wiltshire rib-eye steak, hand cut
chips, peppercorn sauce, house salad
CELERY/ MILK

Braised Wiltshire lamb shank in red wine &
rosemary sauce, braised red cabbage, mash
MILK / CELERY

Grilled free range chicken salad, crispy smoked
bacon, poached egg, ciabatta croutons, red wine &
balsamic dressing GLUTEN (WHEAT)/ EGGS -
AVAILABLE AS GLUTEN FREE WITHOUT CROUTONS

Slow roast belly of Old Spot pork, roast autumn
squash, gratin potatoes, apple puree,
wholegrain mustard sauce
MILK/ MUSTARD / CELERY

v Godminster Cheddar, kale & spinach pie,
sweet potato mash, red wine gravy
MILK/ GLUTEN / CELERY

Sides

Parsnip crisps, sea salt & black pepper
with a sour cream & chive dip MILK / GLUTEN

House salad with a mustard dressing MUSTARD

Basket of bread & butter MILK / GLUTEN

Marinated olives

Mash / champ MILK

Hand cut chips GLUTEN

Braised red cabbage

Straw fries with chilli & oregano GLUTEN

Peas & sweetcorn with cream & smoked bacon MILK

Buttered greens MILK

Macaroni cheese glazed with Cheddar MILK/GLUTEN

Roasted autumn squash with cumin seeds

Sausages

All served with your choice of mash or champ
(mash with spring onions) & onion gravy
ALL CONTAIN CELERY / MILK / GLUTEN (WHEAT)/ EGGS/
MUSTARD/ SOYA / SULPHUR DIOXIDE - GLUTEN FREE
PORK SAUSAGES ARE AVAILABLE

Gloucester Old Spot pork- prime traditional pork

Beef & Butcombe Ale

Clifton- pork, cider & wholegrain mustard

Cotswold lamb, mint & apricot

New: Pork, apple & black pudding

Today's special sausage

v The Herbie - tofu, garlic, smoked paprika & fresh
herbs (with shallot gravy)
CELERY/ GLUTEN

v Glamorgan - leeks, Caerphilly & Cheddar
(with shallot gravy)
CELERY/ GLUTEN

'The Clifton Sausage Tasting Plate'

Clifton, Old Spot pork, lamb & beef, served with
parsnip crisps, mash or champ & onion gravy

Toad in the Hole

Yorkshire pudding with your choice of sausage,
mash or champ & onion gravy
MILK/ GLUTEN

Fresh

• BRITISH •
PRODUCE

Gratuities, however given, go to staff. We only add an
optional 10% gratuity for parties of 10 or more. Food
Allergies and Intolerances- Before you order your food
please speak to our staff if you want to know about our
ingredients.

The Clifton Sausage, 7-9 Portland Street, Clifton, Bristol,
BS8 4JA

For bookings, please call 0117 973 1192
or to book online visit www.cliftonsausage.co.uk





DESSERT WINE & DIGESTIVES

Moscatel Reserva, Portal, Portugal
*Fantastic 17 year old dessert wine:
delicious toffee & raisin notes with an elegant finish*
75ml £4.50 / 125ml £7 / Bottle £21

'Late Harvest' Sauvignon Blanc, Concha y Toro,
Chile
75ml £3.50 / 125ml £5.25 / Bottle £15

Port and Sherry - measures at 50ml

Portal LBV 2008 Port - £4 (Bottle £40)

Portal Tawny 10 year old - £5 (Bottle £60)

Harvey's Bristol Cream Sherry - £3.50

*For whiskies, brandies, liquors & other spirits,
please see our drinks menu*

The Clifton Sausage Cider & Sausage Festival 17th - 31st August 2015

Speak to a member of our team for more
details

Need a great present? Gift vouchers are now
available.

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Puddings

Vanilla crème brûlée, orange shortbread **MILK/ GLUTEN (AVAILABLE GLUTEN
FREE WITHOUT BISCUIT)**

Bitter chocolate & almond truffle cake, amaretto ice cream **MILK**

Nutmeg rice pudding, poached plums **MILK**

Apple & blackberry crumble, vanilla custard **MILK/ GLUTEN**

Sticky toffee pudding with butterscotch sauce & vanilla ice cream
MILK/ GLUTEN

Pairs brilliantly with our Moscatel Reserva

Selection of ice cream & sorbets **MILK/EGG (ICE CREAM)**

Selection of South West farmhouse cheeses with beetroot
chutney & biscuits **MILK/ GLUTEN (AVAILABLE GLUTEN FREE WITH GF
CRACKERS)**

COFFEE & TEA

Americano £2.00

Cappuccino £2.50

Latte £2.50

Espresso £2.00

Double Espresso £2.50

Macchiato £2.20

Hot Chocolate £2.50

Mocha £2.50

Affogato (espresso with vanilla ice cream) £3.50

*Decaffeinated coffee also available. Our beans are
supplied by Clifton Coffee Roasters*

Premium Loose Leaf Tea Pyramid Bags,
Blended in Bristol - all £2.50

English Breakfast

Darjeeling 1st Flush

Earl Grey

Jade Tips Green Tea

Peppermint

Redberry & Hibiscus

Lemongrass & Ginger

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• BRITISH •
P R O D U C E

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