

# AUTUMN/WINTER MENU

## NIBBLES

- Marinated olives **3**
- Home made bread **3**
- Parmesan coated chillies **3**
- Lamb belly crackling **3**

## STARTERS

- Bath soft cheesecake, crispy shallots and red onion jam (v) **7**  
Kedgeree , poached duck egg , chive béchamel **7.50**
- Hash brown, Portobello and Heritage tomato ragu with toasted pine nuts and basil oil (vg) (gf) **7**
- Pork belly bon bon, roasted butternut squash and a spiced apple puree **7.50**
- Soup of the day with home made bread **5**

## MAINS

- 8oz Sirloin Steak with triple cooked chunky chips (gf) **17.75**
- Sautéed mushroom, garlic butter, blue cheese sauce, peppercorn sauce (options **2.50** each)
- Rump of Lamb, pea purée, potato and lamb belly terrine, with a merlot and rosemary reduction (gf) **18**
- Cauliflower Pakora, spiced tomato chutney, spinach and garlic purée and split pea lentils (vg) (gf) **13.50**
- Pan roasted cod, saffron butter potato fondant, baby leeks, confit egg yolk,  
chorizo crumb and dill oil (gf) **17.65**
- Tagliatelle with wild mushrooms, garlic & basil butter, crispy parmesan coated chillies **14.50**

## SIDES

- Hand cut chunky chips **3**
- Skinny fries and smoked salt **3**
- Sautéed greens of the day **3**
- Seasonal Veg of the day **3**
- Chorizo and garlic oil **3**
- Baby crispy onion rings **3**

## DESSERTS

- Pumpkin and pecan pie, cardamom fudge and blackberry coolie (vg) (gf) **7.50**
- Chocolate fondant, caramel Chantilly and crushed honeycomb **7.50**
- Selection of ice creams and sorbet (vg) (gf) **4**
- Cheese board, a selection of cheeses with our house chutney **7.50**

Please let a member of staff know if you have any allergies or intolerances when you order.  
Our food is cooked to order and we will do our best to cater for your requirements.

v = Vegetarian ~ vg = Vegan ~ gf = Gluten free

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