

Nº 4

CLIFTON VILLAGE
RESTAURANT & BAR

MONDAY - WEDNESDAY - A MAIN AND A DRINK FOR £21 OR LESS

Only £18 for vegetarians (v) ~ Steak not included in offer

NIBBLES

Homemade Bread with Truffle Butter (v) **3**
Pitted Nocellara and Kalamata Olives (ve) (gf) **3**

STARTERS

Trio of Bruschetta Homemade Toasted Bread served with Cherry Tomatoes, Garlic Oil, Tomato Dressing; Sicilian Caponata; Beetroot Hummus and Sesame Seeds (ve) (gf on request) **7**
Burrata with Beetroot Puree, Pickled Candy Beetroot, Toasted Walnut (v) (gf) **9**
Chorizo and Potato Souffle with Stilton Core, served with Mushroom and Truffle Sauce (gf) **7.5**
Rabbit and Pork Terrine Wrapped in Pancetta, served with Pear Chutney and Bread Tuile **8.5**
Tempura Prawn and Baby Squid with Crispy Kale and Garlic Aioli **10**

MAINS

Celeriac Three Ways Pan-Fried Celeriac Steak, Mushroom Celeriac Chips, Spicy Celeriac Sauce, served with Pickled Celeriac Salad (ve) (gf on request) **15**
Homemade Tagliatelle with Wild Mushroom and Mushroom Sauce (v) **16**
Pan-Fried Salmon Fillet with Beetroot Sauce, Cauliflower, Salmon Roe and Squid Ink Rice Tuile (gf) **20**
Slow Cooked Guinea Fowl Supreme with Chestnut and Truffle, served with Cavolo Nero and Truffle Jus **19**
8oz Ruby and White Sirloin Steak with Hand-Cut Triple Cooked Chips, Rocket Salad and Sun-Dried Tomatoes (gf on request) **25**

SIDES

Sauces Peppercorn, Blue Cheese, Mushroom and Truffle (gf) **3**
Rocket and Parmesan Salad with Balsamic Glaze (v) (gf) **3.5**
Sauteed New Potatoes with Pancetta, Fresh Herbs and Butter (gf) **3.5**
Triple Cooked Chips (ve) (gf) **3**
Roasted Tenderstem Broccoli with Chilli and Garlic Oil and Toasted Almonds (ve) (gf) **3.5**
Sicilian Caponata Aubergine, Courgette, Onion and Peppers in a Tomato Sauce (v) (gf) **3.5**

DESSERTS

Chocolate Fondant Served with Vanilla Ice-Cream and Fresh Berries (v) **7.5**
Oven-Baked Cheesecake with Berry Compote, Dried Strawberries **7**
White Chocolate Crème Brûlée with Chocolate Sable Biscuit (gf on request) **6.5**
Sauvignon Blanc Poached Pear with Hazlenut Crumb and Sauvignon Blanc Cream (ve) (gf) **6**
Selection of West Country Cheeses with Crackers, Grapes and Pear Chutney (v) (gf on request) **6**

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.

A 10% discretionary service charge
will be added to your final bill

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