

№4
CLIFTON VILLAGE
RESTAURANT & BAR

PRIVATE DINING MENU

Curate your own bespoke event menu by selecting three starters, three mains, and three desserts from our wider selection below.

Homemade Bread £3pp
Served with starters

STARTERS

Cucumber Gazpacho (vg, gf)
Available April - September
Pickled cucumber, apple and chilli salsa

Roasted Onion Soup (vgo, gfo)
Available October - March
Goat's cheese croûte, balsamic reduction

Gin & Citrus Cured ChalkStream® Trout (gf, df)
Avocado purée, fennel, orange, puffed wild rice

Beetroot Salad (gf, df)
Cured duck breast, blood orange gel, maple vinaigrette

Burrata (v, gf)
Variations of tomato, pickled shallot, sherry vinaigrette, almonds

MAINS

Sun-Dried Tomato Risotto (vgo, gf)
Available April - September
Confit cherry tomato, basil oil

Celeriac & Truffle Risotto (vgo, gf)
Available October - March
Pickled shimeji, watercress purée

Pumpkin & Sage Tagliatelle (v)
Pearl squash, crispy sage, hazelnut beurre noisette

Pork Loin (gf)
Pomme purée, apple compote, tenderstem broccoli, local cider and wholegrain mustard sauce

Brined Pollock (gf, dfo)
Fondant potatoes, seasonal sea vegetables, Champagne sauce

Roast Sirloin of Beef (gf)
Pommes Anna, braised carrot, buttered greens, red wine jus

DESSERTS

Éclair (v)
Available April - September
Whipped lime mascarpone, rum raisin and pineapple

Choux au Craquelin (v)
Available October - March
Dark chocolate crémeux, hazelnut, salted caramel

Hibiscus & Port Poached Pear (vg, gf)
Port gel, mandarin sorbet, candied almond

Caramelised Biscuit Parfait (v)
Banana brûlée, banana crisp, vanilla cream

Local Cheeseboard
£6pp supplement
Homemade chutney, celery, grapes, Miller's Damsels crackers

v = vegetarian | vg = vegan | gf = gluten free | df = dairy free | o = option available