№4
CLIFTON VILLAGE
RESTAURANT & BAR

FESTIVE À LA CARTE

STARTERS

Citrus-cured Sea Bream 9.5
Blood orange variation, coriander, almonds (gf, df)

Roasted Onion Soup 7
With goat's cheese croute, balsamic reduction (vgo, gfo)

Heritage Carrot Tarte Tatin 8.5
With red onion & maple glaze (v)

MAINS

Roast Turkey Breast 19
With sage & onion stuffing, cranberry pigs in blankets, Brussels sprouts, parsnips, carrots, roast potatoes & turkey jus (gf, df)

Pan-seared Sea Bass 18
Samphire, cavolo nero, crushed new potatoes & Champagne dill sauce (gf, dfo)

Lentil & Mushroom Wellington 16.5
With Brussels sprouts, parsnips, carrots, roast potatoes & mushroom jus (vg, gfo, df)

SIDES

Rosemary & garlic roast potatoes (gf, df, vg) 4

Honey mustard pigs in blankets (gf, df) 4.5

DESSERTS

Crackling Choux Bun 9.5
With dark chocolate & orange crémeux, orange gel (v)

Banoffee Sticky Pudding 11
With miso caramel & vanilla cream (v)

Spiced Poached Plums 8.5
With chai yoghurt & oat crumb (gf, vg)

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