

STARTERS

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MAIN COURSES

Crayfish & smoked salmon cocktail, lemon and paprika dressing	6	Supreme of chicken, chorizo, courgette, sweet potato & sage sauce	14
Chicken liver & port parfait, chilli plum marmalade, toasted brioche	6 1/2	Char grilled 8oz rib-eye steak, hand cut chips, kale, mushrooms, pink peppercorn sauce	18
Smoked mackerel, pickled cucumber, Jerusalem artichoke salad	6	Pan fried Atlantic cod in salsa verde broth, seasonal vegetables & clams	14
		Seared sea trout, poached samphire, dill & tomato beurreblanc	15
Goat's cheese with truffle & black pepper, salt beetroot, hazelnut, ruby endive (v)	6	Grilled pork chop, walnut & rapeseed oil crumb, apple purée, thyme jus	15
Homemade tomato soup (v)	5 ½	Roasted squash, vegetable, pine nut & coriander ragu, parmesan crumb (v)	13
		Feta cheese, spinach & carrot puff pastry tart, salt baked beetroot (v)	14

SIDES

Hand cut chips	3	Green beans	
Add parmesan & truffle oil	+1		
-		Rosemary roasted potatoes	
Chantenay carrots	3	•	
		Baby leaf salad	2 1



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COFFEE & DIGESTIFS

DESSERTS

Cinnamon poached apple, warm caramelized apple purée, clotted cream ice cream	5 ½	Liqueur coffee	5
		Glenfiddich 12 25ml	4
Lemon posset, mixed berries, white chocolate, walnut	5 ½	Martell VS Cognac 25ml	4
		Martell X.O Cognac 40-45 year's 25ml	12 ½
Vanilla cheesecake, peach and orange ice cream	6	Muscat de Beaumes de Venise 75ml	4 1/2
		Harveys Bristol Cream 75ml	4 1/2
Dark chocolate torte, shortbread, vanilla ice cream	6 ½	Sandeman Late Bottled Vintage 50ml	6
		Graham's Tawny Port 10 years 50ml	6 1/2
No4 Cheeseboard & a glass of port	10	Disaronno 25ml	3 1/2
No4 Cheeseboard, quince jelly, earl grey poached plums, caramelised walnuts	7 ½	Drambuie 25ml	3 ½
Cave aged Cheddar – Cheddar Gorge Camembert – Normandy Roquefort – France Manchego – Spain			



TWOFOR £10 TUESDAYS



THURSDAY

Free glass of fizz with every main course