Brazzerie Menu

Served 12-6pm Monday - Saturday

Nibbles

Bread Selection £7 GFO, V olive oil & aged balsamic Hummus & Flatbread £7.5 GFO, V semi dried tomatoes & herb Olives and Feta £6 GF, V

Small Plates

Soup of the day £8 GFO, VEO crusty bread roll & butter Classic Prawn Cocktail £10 GFO iceberg lettuce, tomato, cucumber & buttered brown bread Waldorf Salad £9 GF, V pickled celery, dried grapes, apple blue cheese & pecans Chicken Liver Parfait £10 GFO red onion marmalade & toasted brioche Wild Mushrooms £10 GFO, VEO sourdough, truffle and herb cream & poached egg Smoked Salmon £12 GFO

avocado, red onion, radish & rocket

Mains

Beer Battered Haddock £18 GFO

chips, mushy peas, tartare sauce, lemon

Cheese & Onion Pasty £16 V

puff pastry, chips & dressed salad

Venison Sausage £16.5

tenderstem broccoli, crispy shallots, mustard mash & red wine sauce

Smoked Haddock £18 GFO

new potatoes, spinach, poached egg, mustard & parsley sauce

House Burger £16.5

7oz patty, red Leicester, tomato, red onion, iceberg lettuce, dill pickle, bacon, burger sauce, onion rings,

fries & brioche bun

Sweet Potato, Spinach & Cauliflower Thai Curry £17 GFO, VE

garlic and coriander rice & flat bread

Three Egg Omelette £15 GF

selection of fillings, dressed salad & fries

Steak

10oz Ribeye £32 GFO 7oz Fillet £38 GFO

Served with triple cooked chips, herb crusted tomato, field mushroom, onion rings, peppercorn sauce

Sides £6

Onion Rings VE Triple Cooked Chips GF, VE Thin Fries GF, VE Sweet Potato Fries GF, VE House Salad GFO, VEO Seasonal Vegetables GF, VEO

Prasserie Menu

Salads

Chicken Caesar Salad £16 GFO

cos lettuce, garlic croutons, bacon, parmesan & Caesar dressing

Salmon Niçoise £16 GF

new potato, green beans, shallots, cherry tomatoes, boiled egg & house dressing

Cold Sandwiches

Served on either sliced white or brown bread, with crisps & dressed mixed leaves

Coronation Chicken £9 GFO

avocado & rocket

Greenland Prawn £9 GFO

cocktail sauce & iceberg lettuce

Free Range Egg Mayonnaise £8 GFO, V

mustard cress

Smoked Salmon & Cucumber £10 GFO

black pepper & cream cheese

Hot Sandwiches

Served with dressed mixed leaves & fries

Club Sandwich £13 GFO

chicken, bacon, tomato, lettuce, egg & mayonnaise

Fish Finger Butty £11 GFO

mushy peas, tartare sauce on a toasted brioche

Grilled Cheese £8 GFO, V

cheddar, smoked cheddar, red Leicester on sourdough (add ham £1.50)

Steak Baguette £15 GFO

Rump steak, lettuce, tomato, crispy shallots & blue cheese mayonnaise (served pink or well done)

Roast Sandwich of the day £13 GFO

served with a jug of gravy

Desserts

Bramley Apple & Oat Crumble Tart £9 V

with vanilla ice cream or custard

Caramelized Almond Rice Pudding £9 GF, V

blood orange compote & almond tuille

Warm Sticky Toffee Pudding £9 GFO, VEO

butterscotch sauce, vanilla ice cream & caramel popcorn

Belgian Chocolate & Caramel Marguise £9 V

cherry sorbet & cherry gel

Cinnamon & Star Anise Panna Cotta £9 GFO

orange & blackberry compote & hazelnut biscotti

Italian Style Affogato £8 V

Crushed Amaretto, Vanilla Ice Cream, Tuille Basket, El Salvador Espresso

Ice Cream or Sorbet Selection £7 GFO, VEO

Brandy Snap Basket

Selection of British Cheeses £12 GFO

Godminsters cheddar, Mrs Kirkham's smoked Lancashire, Blacksticks Blue & Creamy Lancashire

Menu Key

GF- GLUTEN FREE GFO- GLUTEN FREE OPTION V- VEGETARIAN **VE- VEGAN VEO- VEGAN OPTION**

Our Suppliers

The Clifton Arms celebrates the very best of our county, from local landcapes to local produce. We are delighted to work with incredible suppliers including;

Lanigans of Lytham, Penny's Butchers, Honeywells Butchers, Gornalls Dairy Foods, Pembertons Dairies

If you have a food allergy. Intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal