

Clissold Arms

Sample Dinner Menu

Pumpkin Soup, Amaretti Biscuits 4.50

Venison Carpaccio, Pomegranate, Juniper & Black Pepper Dressing 7.95

Chicken Liver Parfait, Sauternes Jelly, Toasted Brioche 6.95

Thai Spiced Squid, Spring Onion, Chilli & Soy Sauce 6.95

Tempura King Prawns with Sweet Chilli Dip 6.95

Pan Fried Scallops, Chorizo, Parsnip Puree 7.95



Baked Fillet of Haddock, Three Bean Cassoulet, Homemade Focaccia, Saffron Mayo 15.95

Rack of Welsh Lamb, Aubergine Caviar, Cous Cous, Savoy Cabbage, Red Wine Jus 23.95

Salmon & Haddock Fishcake, Pea Puree, Poached Egg, Hollandaise 12.95

Pan Fried Fillets of Lemon Sole, Creamed Mashed Potato, Green Beans, Fish Veloute 18.50

Spiced Feta Parcels, Confit Tomato, Wilted Spinach, Lentil Dahl 14.95

Roasted Whole Poussin, Crushed New Potatoes, Steamed Broccoli, Roasted Beetroot, Jus Gras 18.95

28 Day Aged Black Gold Sirloin Steak, Hand Cut Chips, Rocket, Béarnaise 25.95

Side Orders- Mixed Leaves, French Fries, Rocket & Parmesan- Each at 3.95



Lemon Crème Brûlée, Shortbread Biscuit 6.00

Dark Chocolate Brownie, Ice Cream, Chocolate Sauce 6.00

Cheese Board- Giglio Sardo, Taleggio, Walnut Pecorino, Grapes, Onion Marmalade & Biscuits 8.95

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 6.00

Homemade Cheesecake, Strawberry Coulis 3.95