

CLIPSTONE

Saturday 24th October

SNACKS

- Sourdough Bread £3.5
- Gordal Olives £3.5
- House Pickles £4.5
- Radishes & Anchovy Cream £6
- Smoked Cod's Roe & Crudités £6
- Aubergine & Miso Hummus, Sesame Crackers £6
- Cauliflower & Parmesan Arancini £6.5
- Rabbit Rillettes £6.5
- Cod Tempura & Seaweed Tartare Sauce £7

STARTERS

- Glazed Salsify, Spigarello Broccoli, Nettles & Cashew Nuts £10
- Roasted Delica Pumpkin, Comté Cream & Almonds £12
- BBQ Salmon, Sweetheart Cabbage & Horseradish £14
- Crispy Pig's Trotter, Girolles & Lentil Vinaigrette £14

MAIN COURSES

- Parsnip Ravioli, Cavolo Nero & Hazelnuts £19
- Cornish Cod, Sea Beet & Truffled Hollandaise £27
- Roast Pheasant, Purple Sprouting Broccoli & Crab Apple £28
- Fallow Deer, Yellow Carrots & Pickled Blackberries £30

SIDES

- Chicory, Walnuts & Gorgonzola Dolce £6
- Confit Potato, Yoghurt & Parsley £7

DESSERTS

- Blackcurrant Sorbet £5
- Poached Red Williams Pear & Ginger Ice Cream £7.5
- Almond & Ricotta Cake, Fig Jam & Honey Ice Cream £8
- Chocolate & Caramel Tart, Crème Fraîche £8
- Young Comté, Sourdough Crackers, Beetroot & Fig Chutney £9

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information.

DRINKS MENU

APERITIF

Antech, Blanquette, Limoux NV	£7 £37
Lamiable, Extra Brut, Champagne NV	£15 £87
Veuve Clicquot Extra Brut Extra Old	£30 £170

Braybrooke, Lager	£5.5
Redchurch, Blonde Ale	£5.5
Lucky Saint, 0.5% Unfiltered Lager	£5.5

White Port & Tonic	£7
Negroni	£9
Spiced Old Fashioned	£10
Mezcal Paloma	£10
Liquore Strega Martini	£11

WHITE

Philippe Guerin, Chardonnay, Vallet '18	£5 £27
<i>Unbeatable value from a master in Muscadet</i>	

Laballe, Les Terres Basses, Gascony '19	£29
<i>Fruity & fresh baby white Bordeaux</i>	

Jane Ventura, Blanques, Catalonia '19	£6 £33
<i>Crisp & tropical, lunch on the Med</i>	

Bergaglio Cinzia, La Fornace, Piedmont '18	£7 ---
<i>Rich & apple-y - textbook Gavi</i>	

Fornaro, Soave Classico, Veneto '19	£38
<i>A classic Soave, ripe peach & stone fruit</i>	

Vieux Pressoir, Elegance, Saumur '19	£41
<i>Slight sweetness with great acidity</i>	

Naude, Malvasia Rei, Breede River '17	£45
<i>Old vines, tangy, rich & rewarding</i>	

Morgado do Quintão, Branco, Algarve '19	£9 £50
<i>Tropical & saline from ancient Iberian varieties</i>	

Kumeu River, Estate, New Zealand '19	£11 £64
<i>New Zealand Chardonnay of Grand Cru quality</i>	

Domaine Sébastien Magnien, Meursault '18	£116
<i>Pure decadence. Classic brioche with complexity</i>	

SKIN CONTACT

Denavolo, Catavela, Emilia Romagna '19	£9 £51
<i>Lemon sherbet with saline & floral notes</i>	

Sigurd, Chenin Blanc, Clare Valley '19	£11 £65
<i>Rich, oily & nutty South Australian Chenin</i>	

PINK

Denizot, Sancerre '18	£8 £48
<i>The connoisseur's choice - full & food-friendly</i>	

HALF BOTTLES

White Wine

Terras Gaudas, Albariño '19	£21
Gerard Tremblay, Chablis '18	£27
Olivier Leflaive, Burgundy '18	£31

Red Wine

Murinais, Crozes-Hermitage '18	£29
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RED

La Boussole, Pinot Noir, Pays d'Oc '18	£5 ---
<i>Pure ripe raspberry from the Ardeche</i>	

Pirineos, Moristell, Somontano '17	£29
<i>Bright & punchy Pyrenean black cherry</i>	

Christophe Muret, Syrah, Languedoc '19	£6 £34
<i>Black fruits with a streak of fresh acidity</i>	

Verdier-Logel, Volcanique, Loire '19	£7 £39
<i>Natural Gamay with lift & wonderful acidity</i>	

Jose A. Garcia, Unculin, Bierzo '18	£8 £46
<i>A real crowd pleaser, dark fruited & sultry</i>	

Koerner, The Clare, Clare Valley '19	£55
<i>Low-intervention, modern Aussie Cabernet blend</i>	

Mas del Perie, Les Escures, Cahors '19	£9 £57
<i>A different kind of Malbec - ripe but not heavy</i>	

Au Bon Climat, Pinot Noir, Sta. Maria '18	£69
<i>Californian cool with Burgundian precision</i>	

Domaine Bott, Croze-Hermitage '18	£80
<i>Regal Syrah, full of red fruit & spice</i>	

Tschida, Abra Ka Dabra, Burgenland '17	£108
<i>Crunchy black fruit & spicy peppercorns (magnum)</i>	

SWEET

Graham's LBV, Port '14	£7 ---
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Lustau San Emilio, Pedro Ximénez	£8 ---
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Château Filhot, Sauternes '10	£10 £50
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DIGESTIF

Cynar	£6
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Liquore Strega	£8
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Calvados Grand Solage	£9
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Ardbeg Ten	£9
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Glenmorangie, Sherry Cask Finish	£9
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Grappa Nardini Riserva	£9
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