

# Evening Menu

Served 6-9pm Monday - Saturday

## Nibbles

**Bread Selection £7 GFO, V**

olive oil & aged balsamic

**Olives and Feta £5 GF, V**

## Starters

**Chicken Liver Parfait £10 GFO**

red onion marmalade & toasted brioche

**Waldorf Salad £9 GF, V**

celery, apple, dried grapes, blue cheese & pecans

**Crab Cocktail £13 GFO**

avocado, pickled celery, bloody mary & brown bread croutes

**Soup of the day £8 GFO, VEO**

crusty bread roll & butter

**Seared Curried Scallops £13.5 GF**

cauliflower puree, caper & raisin dressing

**Wild Mushrooms £10 GFO, VEO**

sourdough, truffle and herb cream & poached egg

**Smoked Salmon £13 GFO**

radish, capers, pickled shallots, buckwheat blinis & dill crème fraiche

## Mains

**Chicken Supreme £19 GFO**

cavalo nero, Dijon mash, coq au vin sauce & tarragon

**Red Wine Braised Beef Cheek £19 GFO**

cheddar croquettes, spinach, shallot puree & tenderstem broccoli

**Pork fillet £21 GFO**

mustard creamed leeks, burnt apple, crispy black pudding, cider sauce

**King Prawn Linguine £21**

tomato, chilli, lemon, garlic, parsley & shellfish butter

**House Burger £16.5**

7oz beef patty, red Leicester, bacon, tomato, red onion, dill pickle, lettuce, brioche bun, fries,  
onion rings & burger sauce

**Beer Battered Haddock £18 GFO**

chips, mushy peas, tartare sauce & lemon wedge

**Hake loin £22 GF**

fennel puree, puy lentils, baby fennel & salsa verde

**Beetroot Risotto £18 GFO, V**

crispy goats cheese, pearl onions, rocket & truffled honey

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

garlic and coriander rice, flat bread & toasted peanuts

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## Steak

**10oz Ribeye £32 GFO**

**7oz Fillet £38 GFO**

Served with triple cooked chips, herb crumbed beef 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

## Desserts

**Braeburn Apple Tarte Tatin £9 V**

crème fraiche ice cream & maple caramel sauce (please allow 15 minutes)

**Black Forest Trifle £9 GF, V**

white chocolate mousse, dark chocolate custard, cherry compote & chocolate brownie

**Warm Sticky Toffee Pudding £9 GFO, VEO**

butterscotch sauce, vanilla ice cream & caramel popcorn

**Cinammon & Star Anise Panna Cotta £9 GFO**

orange & blackberry compote & hazelnut biscotti

**Pistachio & Milk Chocolate Parfait £9 GFO**

satsuma compote & mini clementine cakes

**Italian Style Affogato £7 V**

crushed amaretti, vanilla ice cream, tuille basket, El Salvador Espresso

**Selection of Ice Cream or Sorbet £6 GFO, VEO**

brandy snap basket

**Selection of British & Continental Cheeses £12 GFO**

biscuits, seasonal fruit chutney, grapes, apple & celery

## 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 landscapes 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**