

CLIPSTONE

April 2021

SNACKS

- Sourdough bread £3.5
- Gordal olives £3.5
- House pickles £4.5
- Radishes & anchovy cream £6
- Tempura of Grezzina courgettes & wild garlic mayonnaise £6
- Whipped cod's roe & 'chips' £6.5
- Spring lamb croquettes & tartare sauce £6.5
- Pork & rabbit rillettes, cornichons & toast £6.5

STARTERS

- Marinated violet artichokes, Tropea onion & robiolina £10
- Green asparagus, egg yolk & hazelnut miso £12
- Cornish mussels marinière, sake & herbs £12
- Beef tartare, pickled elderberries, horseradish & pecorino £13

MAIN COURSES

- Fermented mushroom ravioli, black truffle butter & broad beans £19
- Cornish cod, young carrots, monk's beard & yuzu £26
- Guinea fowl & tarragon pithivier, spring leeks & Madeira sauce £27
- Dexter onglet, BBQ white asparagus, roast shallots & parsley £28

SIDES

- Marinda tomatoes £6
- Spinach & ponzu butter £6

DESSERTS

- Alphonso mango, toasted rice & coconut ice cream £7
- Crème brûlée, rhubarb & elderflower sorbet £8
- Hazelnut praline éclair £8
- Young comté & sourdough crackers £9

Current government guidelines require we retain contact details of all guests for the purposes of contact tracing.

Please check in here: <http://bit.ly/clipstonecheckin>. Thank you.

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.