

DRIFTWOOD RESTAURANT

AT THE CLOTHIERS ARMS

Starters

- Homemade soup of the day £ 3.95
Served with a crispy baguette
- Seared scallops with smoked chilli jelly £ 5.95
Scallops seared in a griddle pan and served on a leaf salad with a tasting of smoked chilli jelly.
- Amalfi salad with oak barrel aged feta cheese £ 4.25
A light salad mixture of fennel, onion, cucumber and orange segments with crumbled aged feta
- Grilled field mushrooms topped with pesto and torn mozzarella £ 4.25
A large mushroom, grilled, and filled with green pesto and topped with torn mozzarella.
Served on a green leaf salad
- Homemade crab cake with a homemade relish £ 4.95
A homemade crab cake with a hint of the Far East, lemongrass, ginger and chilli.
Served with a homemade red onion relish
- Brie wedges with warm cranberry sauce £ 4.45
A classic starter, French brie, breaded and deep fried and served with a warmed cranberry sauce
- Platter of continental meats with pickles £ 4.95
A selection of salamis, sausages and ham from the continent, served with homemade pickle and capers

Why not try a glass of Aïmery Cremen Brut to accompany your starter

Main Course

- Sirloin steak with crushed pink peppercorns and parsley butter £14.95
A 8oz sirloin steak served with the usual accompaniments and topped with an optional homemade crushed pink peppercorn and parsley butter
Recommended Wine: Las Ondas Cabernet Sauvignon or Vacqueyras

- Moroccan spiced lamb £14.95
A lamb rump sliced and rubbed with a Moroccan style harrissa rub with rose petals,
Pan seared and served with roasted vegetables and cous cous

Recommended Wine: Wakefield Reising or Las Ondas Sauvignon Blanc

Gammon Steak

£9.95

A 12oz horseshoe gammon steak, served with tomato, mushrooms and onion rings and a choice of fresh pineapple slice or fried free range eggs

Recommended Wine: Boomerang Chardonnay or Three Choirs

Chicken New Mexico

£9.95

A butterflied chicken breast marinated in Cajun spices and griddled. Topped with smoked bacon, jalapenos, cheese and drizzled with sweet chilli sauce. Served with onion rings

Recommended Wine: Wakefield Reising or Chablis

Pacific lime chicken with a medley of wild rice and fruit

£11.45

A chicken breast, marinated with lime, soy sauce, honey, garlic and thyme. Roasted in the oven and served with a medley of wild rice and dried fruits

Recommended Wine: Marques de Caceres Crianza or Wakefield Pinot Noir

Seared venison steak served with sweet and sour peppers

£14.95

A venison steak seared on a griddle and finished off in the oven, basted with butter. Served sliced with a garnish of sweet and sour peppers

Recommended Wine: Vacqueyras

Pasta of the day

£8.95

Please ask for today's pasta dish. Served with garlic bread and fresh parmesan cheese

Merguez sausage with hot potato and spring onion salad

£9.95

The North African influence can be tasted in these wonderful lamb sausages.

A mixture of chilli, onion and paprika all help to make these sausages stand out.

Served with a hot potato and spring onion salad

Recommended Wine: Las Ondas Cabernet Sauvignon or Boomerang Bay Shiraz

Sea bass with lemon thyme, carrots and courgette ribbons

£13.95

Two boneless fillets of sea bass, skin slashed and rubbed with sea salt and crushed black pepper help to make the skin lovely and crisp. Served on a mound of baby carrots, courgettes ribbons and lemon thyme

Recommended Wine: Marques de Caceres Crianza or Chablis

Salmon supreme with honey and wholegrain mustard glaze

£11.95

A salmon supreme roasted in the oven and glazed with a mixture of wild honey and wholegrain mustard. Served on a bed of spaghetti

Recommended Wine: Las Ondas Sauvignon Blanc or Three Choirs

Aubergine bake with mint, cherry tomatoes and feta cheese

£8.95

Aubergine, garlic, chilli, olive oil, lemon, cherry tomatoes and feta cheese, topped off

with mint and Greek yoghurt.

Recommended Wine: Marques de Caceres Crianza or Wakefield Pinot Noir

Sweet potato, spinach and goats cheese gratin £8.95

Sweet potato, spinach and goat's cheese blended together with cream and garlic, topped with a crunchy gratin and pine nuts. Served with a mixed salad garnish and a garlic bread slice

Recommended Wine: Wakefield Pinot Noir or Boomerang Bay Chardonnay

Roasted Mediterranean Vegetable Risotto £9.25

A creamy risotto with roasted vegetables and herbs. Finished off with white wine, butter and parmesan cheese. Served with a garlic and herb bread slice

Recommended Wine: Boomerang Bay Chardonnay or Chablis

Please check the daily specials for further choices of both main courses and starters. All Choices from the menu and "Black boards" are subject to availability. Please ask if you require the Children's Menu.

Wine List

White

Glass 250ml

Piesporter Michelsberg - Germany (4)

£4.10 £11.95

A medium, fruity and aromatic white with a fresh and grapey nose

Millstream Chenin Blanc - South Africa (2)

£4.10 £11.95

Light and fresh with an attractive quince and pear character

Las Ondas, Sauvignon Blanc - Valle Central, Chile (1)

A fresh, clean and spritzy dry white wine with no shortage of lively fruit £12.95

Boomerang Bay Chardonnay, Grant Burge - South East Australia (2)

Clean, balanced and crisp with light citrus and apple character £12.95

Three Choirs, Coleridge Hill Estate Reserve - Gloucestershire, England (1)

A ripe and perfumed dry white wine that has decent body and moderate acidity £14.45

Wakefield, Riesling - Clare Valley, Australia (1)

A dry and refreshing Riesling that exhibits floral and citrus fruit aromas £19.95

Chablis, J Moreau et Fils - Burgundy, France (1)

Steely, dry with a hint of green colour. Like all fine Chablis the fruit is balanced by crisp acidity £20.95

Rose

Invenio Zinfandel Rose - California (6)

Light fruity rose bursting with strawberry fruits. Medium sweet but well balanced £11.95

Red

Millstream Cinsaut Ruby Cabernet - South Africa (C)

£4.10 £11.95

Forward, attractive, crunchy berry fruits and spice flavours run right through this supple red wine

Las Ondas, Cabernet Sauvignon - Valle Central, Chile (C) £12.95

Ripe black fruits and oak make up the aroma of this mid bodied red wine		
Boomerang Bay Shiraz, Grant Burge – South East Australia (C)		£12.95
Soft tannins integrate with juicy black fruit flavours and a velvety texture		
Marques Des Caceres Crianza, Rioja – Spain (C)		£17.95
Dry and soft, with spicy black fruit and vanilla character		
Wakefield, Pinot Noir – Adelaide Hills, Australia (B)		£19.95
Loganberry, Oak and spice aromas come together in this mid bodied red wine		
Vaqueyras Domaine de la Curniere – Rhone, France (D)		£19.95
A solid, chunky red with a wonderfully complex aroma		

Sparkling and Champagne

Aimery Cremen – France (2)			
A fruity and fresh sparkling wine that has an excellent mousse and off dry palate			
Moet & Chandon NV Brut (1)			£37.50
Slightly appley, yeasty nose and long, rich flavours of biscuity, toasty fruit			

Per Glass 125ml

Bottle

£3.95

£16.95

Red wines are rated A to E, A being lightest and E full bodied. White wines are rated 1 to 9, 1 being driest and 9 sweetest