



CHRISTMAS 2022

THE RADCLIFFE ON TRENT

0115 933 1622 / info@theradcliffe.uk

THE NATIONAL
PUB & BAR
AWARDS 2022
COUNTY WINNER

THE NATIONAL
PUB & BAR
AWARDS 2022
EAST MIDLANDS WINNER





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Gift Vouchers / January 50% Off

All featured ingredients and dishes are subject to change in line with supply



The Radcliffe
**WINTER
MARKET**



STALLS
LIVE MUSIC
MULLED WINE
HANDMADE GIFTS
FESTIVE BBQ



WEDNESDAY
23RD
NOVEMBER 2022

**FREE
ENTRY**

STALLS
5-9PM
PUB OPEN TIL LATE

THE RADCLIFFE | 64 SHELFORD ROAD | RADCLIFFE ON TRENT | NG12 1AW



APRÉS SKI LODGE

PRIVATE HIRE



APRÉS SKI LODGE

PRIVATE HIRE

Hire our Après Ski Lodge for the ultimate festive get together with friends, family and colleagues! Available for private hire with drinks and nibbles for groups of 15-40 people! Enjoy a warm festive welcome with Mulled Wine and choose from either drinks options:

BAR TAB

A PREPAID BAR TAB OF
£10 / £20 / £30 PP

Guests can order drinks of their choosing at the bar until tab limit is reached

OR

DRINK TOKENS

INDIVIDUAL TOKENS TO REDEEM AT BAR

£5 per token, minimum 2 tokens per guest

Redeem for pint of draught, medium house wine, house single spirit & mixer, soft drink

ADD FESTIVE BITES

CHOOSE FROM THE SELECTION

Choose 3 bites £15pp

Choose 4 bites £20pp

Choose 5 bites £25pp

Crispy Turkey Slider, Cranberry Relish (gf*)

Pigs in Blankets

Focaccia & Confit Garlic Hummus

Duck Liver Parfait, Toasted Brioche (gf*)

Smoked Mackerel Pate Crostini (gf*)

Whipped Goats Cheese & Beetroot Tartlet (v)

Roast Potatoes, Lemongrass & Cranberry Gravy (v)(gf)

Food will be served at 12pm, 2:30pm, 6pm or 8:30pm

TO ENQUIRE / BOOK CALL ZANNAH, JAMILAH OR
OLLIE ON 0115 933 1622



It's Ladies Night!



Celebrate the Christmas Season with friends
30th November & 28th December

2 courses and a glass of Prosecco £19.95.
Half price Prosecco & Gin all night.
Live acoustic music from 7pm

Call to book your table on 0115 933 1622
64 Shelford Rd, Radcliffe on Trent, Nottingham NG12 1AW





CHRISTMAS EVE

MAIN MENU AVAILABLE 12-6PM EARLY BOOKING ESSENTIAL

He's making his list, he's checking it twice...Santa Claus is coming to town! Before he does, please join us for a meal from our festive Main menu & Children's menu 12-6pm. Or drinks in the bar in front of our real log fire. It doesn't get any more traditional than Christmas Eve at your village local!

CHRISTMAS DAY

PUB OPEN FOR DRINKS ONLY

It's the annual tradition to share a tipple with friends and family whilst the turkey's in the oven. The fires will be on, and there will be festive nibbles at the bar. We will be open from 11.30am – 2.30pm to get you ready for that Christmas dinner.

Merry Christmas

from Mark, David, Zannah, Jamilah, Ollie, Zac and the Team

Monday – Saturday
1st – 23rd December

**NO PREORDER REQUIRED
FOR GROUPS 8+**

LUNCH & EARLY EVENING

12 - 2.30pm | 5 - 6.30pm

2 COURSES £25

3 COURSES £30

(2 hour duration at table)

LATE EVENING

From 7pm

2 COURSES £28

3 COURSES £33

(table all night)

£10PP DEPOSIT REQUIRED
NON REFUNDABLE UNLESS 24
HOURS NOTICE GIVEN

(v) vegetarian (v*) vegetarian on request (gf) no gluten
ingredients (gf*) gluten ingredients can be omitted (vg)
vegan (vg*) vegan on request. We cook with all allergens in
our kitchen, please speak with the team regarding
allergies/dietary requirements

FESTIVE PARTY MENU

Appetiser

Baked Focaccia, Confit Garlic Hummus (with Late Evening times only)

Starters

Celeriac & Apple Soup, Baked Breads (gf*) (v)

Pressed Chicken Terrine, Artichoke Crisps, Prune Jam (gf*)

Smoked Salmon & Dill Arancini, Shaved Parmesan, Lemon, Dill Mayonnaise (gf*)

Whipped Goats Cheese, Candied Beetroot, Toasted Chestnuts, Spring Onion (v)

Mains

Pan Fried Cod, Fondant Potato, Tenderstem Broccoli, Saffron Sauce (gf)

Roast Turkey, Roast Potatoes, Seasonal Trimmings, Gravy, Cranberry (gf*)

Mushroom & Chestnut Savoury Bread Pudding, Koffman Cabbage, Honey Roast Parsnip, Sage Gravy (v)

Braised Beef, Creamed Potatoes, Grilled Hispi Cabbage, Thyme Roast Carrot, Truffle Sauce (gf)

Sides (for 2) £4.50 each

Creamed Potatoes, Honey Roast Parsnips, Thyme Roast Carrots,

Chargrilled Sprout Tops & Roast Chestnuts, Truffle & Parmesan Fries

Desserts

Christmas Pudding, Warm Brandy Sauce (v) (gf*)

Dark Chocolate & Baileys Tart, Honeycomb, Mulled Spiced Berries (v)

Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)

Radcliffe Cheese Plate, Relish, Celery, Biscuits (gf*) (v)

BOXING DAY MENU

Appetisers

Mixed Olives £4

Baked Focaccia, Confit Garlic Hummus £6.95

Starters

Sweetcorn & Tarragon Arancini, Jalapeno Mayo (v)

Lamb Merguez Sausage Roll, Prune Chutney

Celeriac & Apple Soup, Toasted Hazelnuts, Baked Breads (v) (gf*)

Pan Fried Mackerel, Fennel, Grapefruit, Chicory Salad, Lemon Mayo (gf)

Warm Salad of Smoked Chicken, New Potatoes, Honey Mustard Dressing, Poached Egg (gf*)

Filo Tart, Candied Beetroot, Goats Cheese, Toasted Chestnuts, Honey Mustard, Rocket Salad (v)

Mains

Chargrilled Bavette Steak, Slow Roasted Tomato, Portobello Mushroom, Rocket Salad, Fries (gf*)

Radcliffe Burger, Sesame Bun, Pancetta, Cheddar, Tomato & Chilli Jam, Gherkin, Gem, Fries (gf*)

Fish & Chips, Battered Line Caught Haddock, Crushed Peas, Lemon, Chunky Chips

Roast Chicken Breast, Sweetcorn Salsa, Potato Dauphine, Celeriac Puree, Shredded Sprouts

Roast Salmon Fillet, Shellfish Bisque, Buttered Hispi Cabbage, Fennel & Potato Terrine (gf)

Radcliffe Halloumi Burger, Sesame Bun, Tomato & Chilli Jam, Gherkin, Gem, Fries (v) (gf*)

Harissa Roast Aubergine, Israeli Couscous, Feta, Tenderstem, Confit Garlic Hummus (v) (gf)

Sides (v) (for 2) £4.5 each

Creamed Potatoes, Honey Roast Parsnips, Thyme Roast Carrots

Chargrilled Sprout Top, Grated Chestnuts, Truffle Mayo & Parmesan Fries

Desserts

Christmas Pudding, Warm Brandy Sauce (v) (gf*)

Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)

Radcliffe Cheese Plate, Relish, Celery, Biscuits (v) (gf*)

Dark Chocolate & Baileys Tart, Mulled Spiced Berries, Chocolate Crumb (v)

Apple & Cinnamon Upside Down Sponge, Stem Ginger Ice Cream (v)

Lemon Posset, Honey Granola, Mulled Spiced Berries (gf)

2 COURSES £30 | 3 COURSES £37

SERVING LUNCH 12-5PM

ALL TABLES HAVE A 2 HOUR DURATION

PUB OPEN UNTIL 7PM

£10PP DEPOSIT REQUIRED

NO PREORDER REQUIRED

(v) vegetarian

(v*) vegetarian on request

(vg) vegan

(vg*) vegan on request

(gf) no gluten ingredients

(gf*) gluten ingredients can be omitted

We cook with all allergens in our kitchen,
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NEW YEAR'S EVE

FAMILY DINING

BOOK YOUR TABLE 5-5.30PM

New Year Countdown & Auld Lang Syne at 7.15pm

All tables are kindly requested to vacate by 7.30pm

2 COURSES | £25PP

3 COURSES | £32PP

Normal Children's Menus Available

STARTERS

Celeriac & Apple Soup, Toasted Hazelnuts, Baked Breads (gf*)(v)

Duck Liver Parfait, Toasted Brioche, Prune Jam (gf*)

Lamb Merguez Koftas, Tzatziki, Pickled Red Cabbage, Confit Garlic Hummus (gf)

Pan Fried Mackerel, Aubergine & Squash Israeli Cous Cous, Olive Tapenade (gf)

MAINS

Roast Cod Fillet, Chorizo & Tomato Ragù, Potato Gnocchi, Herb Pangrattato

Confit Chicken Leg, Tarragon, Saffron, Pea & Carrot Risotto (gf)

Crispy Celeriac Steak, Curry Sauce, Bombay Potatoes, Mint Crème Fraiche (v)(gf)

Grilled Pork Chop, Rosemary Mash, Koffmann Sprouts, Burnt Apple Puree (gf)

DESSERTS

Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)

Chocolate Brownie, Chocolate Mousse, Honeycomb, Cherries, Cherry Sauce (v)

Treacle Tart, Clotted Cream, Candied Lemon (v)

Radcliffe Cheese Plate, Relish, Celery, Biscuits (v)(gf*)

Dishes & ingredients are subject to change in line with supply

LATE EVENING DINING

BOOK YOUR TABLE 8.30-9.30PM

3 COURSES | £75PP

LIVE MUSIC WITH 'THE HOUSE BAND FROM 10:30PM

ARRIVAL CHAMPAGNE

APPETISER

Baked Focaccia, Confit Garlic Hummus

STARTERS

Pan Fried Scallops, Braised Gem Hearts, Sautéed Girolles, Artichoke Puree, Bacon Jam (gf)

Dill & Beetroot Cured Salmon, Horseradish Cream, Seed Crisps, Pickled Cucumber (gf)

Goats Cheese Mousse, Tomato & Chilli Jam, Candied Walnuts, Dressed Chicory Salad (v)(gf)

Nduja Sausage & Sage Croquette, Chive Sour Cream, Tomato Ragù

MAINS

Hake Fillet, Smoked Garlic Pomme Puree, Samphire, Crayfish, Cucumber & Caper Butter (gf)

7oz Lamb Rump, Charred Red Pepper Cream, Harissa, Potato Dauphine, Roscoff Onion (gf)

Root Vegetable Pearl Barley Risotto, Pickled Shimeji Mushrooms, Truffle Mayo, Parmesan (v)(gf)

Roast Duck Breast, Duck Leg Bonbon, Truffle & Red Wine Jus, Potato Fondant, Salsify

DESSERTS

Poipcorn Pannacotta, Honeycomb, White Chocolate Sauce, Dark Chocolate Crumb (gf)

Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)

Dark Chocolate & Hazelnut Tart, Vanilla Clotted Cream, Maraschino Cherries (v)

Radcliffe Cheese Plate, Relish, Celery, Biscuits (v)(gf*)

(v) vegetarian (v*) vegetarian on request (vg) vegan (vg*) vegan on request

(gf) no gluten ingredients (gf*) gluten ingredients can be omitted

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FULL PAYMENT ON BOOKING | LIMITED AVAILABILITY
NO PREORDER REQUIRED | PUB OPEN UNTIL 1 AM

NEW YEAR'S DAY MENU

Appetisers (for 2)

Mixed Olives £4

Baked Focaccia, Confit Garlic Hummus £6.95

Starters

Sweetcorn & Tarragon Arancini, Jalapeno Mayo (v) £7.5

Celeriac & Apple Soup, Toasted Hazelnuts, Baked Breads (gf*) (v) £6.95

Pan Fried Mackerel, Fennel, Grapefruit, Chicory Salad, Lemon Mayo (gf) £8.95

Warm Salad of Smoked Chicken, New Potatoes, Honey Mustard Dressing, Poached Egg (gf*) £8.5

Filo Tart, Candied Beetroot, Goats Cheese, Toasted Chestnuts, Honey Mustard, Rocket Salad (v) £8

Lamb Merguez Sausage Roll, Prune Chutney £7.95

Mains

Chargrilled Bavette Steak, Slow Roasted Tomato, Portobello Mushroom, Rocket Salad, Fries (gf) £19

Fish & Chips, Battered Line Caught Haddock, Crushed Peas, Lemon, Chunky Chips £14.95

Roast Chicken Breast, Sweetcorn Salsa, Potato Dauphine, Celeriac Puree, Shredded Sprouts £19

Roast Salmon Fillet, Shellfish Bisque, Buttered Hispi Cabbage, Fennel & Potato Terrine (gf) £20.5

Radcliffe Burger, Sesame Bun, Pancetta, Cheddar, Tomato & Chilli Jam, Gherkin, Gem, Fries (gf*) £15

Radcliffe Halloumi Burger, Sesame Bun, Tomato & Chilli Jam, Gherkin, Gem, Fries (v) (gf*) £14.5

Harissa Roast Aubergine, Israeli Cous Cous, Feta, Tenderstem, Confit Garlic Hummus (gf) (v) £15

Sides (v) (for 2) £4.5 each

Creamed Potatoes, Honey Roast Parsnips, Thyme Roast Carrots

Chargrilled Sprout Top, Grated Chestnuts, Truffle Mayo & Parmesan Fries

Desserts

Christmas Pudding, Warm Brandy Sauce (gf*) (v) £6

Lemon Posset, Honey Granola, Mulled Spiced Berries (v) (gf) £8

Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v) £7.95

Dark Chocolate & Baileys Tart, White Chocolate Mousse, Chocolate Crumb (v) £8.5

Apple & Cinnamon Upside Down Sponge, Stem Ginger Ice Cream (v) £7.5

Radcliffe Cheese Plate, Three Cheeses, Relish, Celery, Biscuits (gf*) £9.5

SERVING LUNCH 12-5PM

ALL TABLES HAVE A 2 HOUR DURATION

PUB OPEN UNTIL 7PM

NO DEPOSIT REQUIRED

NO PREORDER REQUIRED

(v) vegetarian

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Gift Vouchers

The Radcliffe gift vouchers are the perfect Christmas gift.

With a year to use them!

Buy online at

www.theradcliffe.uk

We will send them out 1st class the same day

JANUARY OFFER

UPTO

50% OFF

AVAILABLE FROM THE MAIN MENU

MONDAY TO FRIDAY

3RD - 31ST JANUARY



64 SHELFORD ROAD, NOTTINGHAM, NG12 1AW
BOOK YOUR TABLE 0115 933 1622