



Sample Sunday Menu - Our Sunday menu changes each week  
2 Courses £27.5 / 3 Courses £32.5

## SUNDAY TIPPLES

**White chocolate martini** – café del mar vodka, white crème de cocoa, white chocolate, sugar £10

## THE BEGINNING

**Goats cheese mouse**, heritage tomato, balsamic glaze, parsley oil (gf)

**Prawn & crayfish cocktail**, marie rose sauce, baby gem, tomato & basil foccacia

**Chicken liver pate**, rye crostini, caramelized onion marmalade

**Cured meats**, confit tomatoes, rocket, olives, black garlic mayo (gf)

**Salt & pepper squid**, sweet chili

## THE MIDDLE

**Roast sirloin of Hampshire beef**, yorkshire pudding, roast potatoes, honey glazed seasonal vegetables, gravy

**Roast chicken supreme**, roast potatoes, stuffing, roast seasonal vegetables, gravy

**Roast loin of pork**, honey glazed seasonal vegetables, roast potatoes, gravy, crackling (gf)

**Cliff house nut roast**, lentils & cranberries, roast potatoes, seasonal vegetables, yorkshire pudding, veggie gravy (v)

**Chipotle chicken burger**, sweetcorn salsa, coastal cheddar, baby gem, slaw, chipotle mayo, pretzel bun, skinny fries

**Moving mountains vegan burger**, portobello mushroom, tomato relish, vegan applewood, slaw, skinny fries (ve)

**Beer battered fish**, chunky chips, crushed garden peas, tartare sauce (gf)

**Duo of seabass & cod**, green beans, new potatoes, samphire, cherry tomatoes & chive beurre blanc (gf)

## SIDES

**Pigs in blankets / cauliflower cheese** £4.5 each

## THE END

**Chocolate brownie**, chocolate sauce, vanilla ice cream (gf)

**Apple & mixed berry crumble**, vanilla ice cream (vegan option available) (gf)

**Sticky toffee pudding**, toffee sauce

**Ice cream Trio**, honeycomb, salted caramel, vanilla, chocolate, strawberry, lemon & mango sorbet

**Cheeseboard**, Cornish yarg, IOW soft, IOW blue £4 supplement