

SUNDAY MARCH 3RD

2 courses £22.50 / 3 Courses £26.5

Bloody Mary, Twisted Nose Wasabi Vodka, Isle of Wight Tomato Juice, Spices **£8.5**

Sloe Fizz, Sloe & Cinnamon Gin, Fizz **£9.5**

The Beginning

Courgette & Potato Soup (v, gf)

Salmon & Cod Fishcakes, Sweet Chilli Sauce, Salad

Chicken Breast & Pan Fried Chorizo Salad, Baby Gem, Tomato Salsa (gf)

Lime Prawn Wonton Basket, Asian Salad, Sesame Dressing

Cliff House Waldorf Salad, Dorset Blue Vinney, Grapes, Beetroot, Balsamic, Sesame Seeds (gf)

The Middle

Roast Sirloin of Hampshire Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Gravy

Slow Roast Pork Belly, Crackling, Cider & Apple Compote, Roast Potatoes, Seasonal Veg, Gravy

Lamb Rump, Seasonal Vegetables, Roast Potatoes, Gravy

Roast Chicken Breast, Roast Potatoes, Seasonal Vegetables, Gravy

Herb Crusted Cod, Dauphinoise Potatoes, Purple Sprouting Broccoli, Mussel Emulsion

Cliff House Nut & Mushroom Roast, Roast Potatoes, Seasonal Vegetables, Veggie Gravy, Yorkshire Pudding (v)

If you'd like any extra gravy or vegetables, just let us know!

The End

Chocolate Mousse, Mango & Malibu Gel, Mango Sorbet, Fresh Mango (gf)

Greek Yoghurt Cream, Crispy Beetroot, Candied Blood Orange, Fresh Orange (gf)

Poached Pears, Hazelnut Ice Cream, Hazelnut Praline (gf)

Jude's Ice Cream Selection, Blood Orange Sorbet, Mint Choc Chip, Caramel Pecan (gf)

Local Cheeseboard- Isle of Wight Blue, Tunworth Soft, Camembert, Coastal Cheddar, Homemade Fig Chutney **£3.5 Supplement**

the Cliff House