BAR & GARDEN MENU

Please order food & drink at the bar & take note of your table number

SNACKS & SHARERS

Soup of the day, csilla's potato bread (v) £8.5

Chicken & pancetta croquettes, chive mayo (gf) £9

Classic breaded whitebait, homemade tartare £8

Fried halloumi bites, pomegranate molasses (v) £6.5

Tempura prawns, sweet chilli sauce (gf) £13

Artisan breads, marinated olives, hummus, oil & balsamic (p) £8.5

Cajun dirty fries, chicken, bacon, cheddar, chipotle mayo £16.5

Fishy board, tempura prawns, prawn cocktail, fish goujons, smoked salmon, seaweed hummus, artisan breads £25

Cliff house board, chicken & pancetta croquettes, pork belly bites, cured meats, brie, garlic flatbread, artisan breads, pink peppercorn butter, dill pickled vegetables £30

Nachos, guacamole, sour cream, salsa, cheddar, jalapeño (gf, p) £18.5

FLATBREADS

All served with fresh tomato sauce, on a flatbread base

The farmer, nduja sausage, roasted red peppers, hot honey £14.5

The fisherman, prawn, parmesan, caeser dressing £14.5

The classic, mozzarella, heirloom tomatoes (v) £12.5

Plant based flatbread available - please ask upon ordering

MAINS

Beer battered fish, chunky chips, crushed peas & tartare sauce (gf) £19.5

Cliff top beef burger, spiced tomato chutney, gem lettuce, tomato, pretzel bun, skinny fries, slaw £18
add cheese £1.5 | add bacon £1.5 | add halloumi £3

Bourbon glazed chicken burger, streaky bacon, pretzel bun, gem lettuce, tomato, guacamole, skinny fries, slaw £19
add halloumi £3

Onion bhaji burger, pretzel bun, mango chutney, mint yoghurt, gem lettuce, tomato, slaw, skinny fries (v, p) £17.5
add halloumi £3

SIDES

Skinny fries | chunky chips (ve, gf) £5

Parmesan & truffle fries (gf) £6.5

SARNIES Available 12-5.30pm

Served on ciabatta with slaw & salad

Fish finger, tartare sauce, gem lettuce (p) £10

Prawn cocktail, marie rose sauce, gem lettuce £9.5

Mature cheddar, spiced chutney & tomato sandwich (v) £8

Butcher's sausages, caramelised onion £10

SOMETHING SWEET

Belgian waffles, vanilla ice cream, chocolate sauce (p) £8

Marshfield ice cream scoop - choose from chocolate, vanilla, strawberry, salted caramel, lemon sorbet (gf) £2.5

KIDS

Includes a glass of apple or orange juice

Fish goujons, chips & peas (gf, p) £8.5

Butcher's sausages, chips & peas £8.5

Kids cliff top burger, chips & peas £8.5

Macaroni, served with your choice of either tomato sauce (ve) or cheese sauce (v) £8.5

HOT DRINKS

Speciality tea breakfast | decaf | earl grey | green | red berry & flower | peppermint lemongrass & ginger | chamomile £2.8

Mozzo coffee americano £3.2 | double espresso £3.2
cappuccino £3.5 | latte £3.5 | flat white £3.5 | hot chocolate £3.7

Please let a member of the team know if you have any allergies or intolerances as not all dishes state the full ingredients list. All food is freshly prepared in our kitchen, and as such traces of allergens may be present in all dishes.

(p)= plant based dish available

www.thecliffhouse.co.uk

WHITE

	175ml	250ml	BOTTLE
Arena Negra Chardonnay Chile Fruity aroma, with a light touch of wood.	£7.45	£8.95	£25.5
Arena Negra Sauvignon Blanc Chile A delicate, crisp dry white. Delicious aroma of gooseberry & grass.	£7.45	£8.95	£25.5
Ancora Pinot Grigio Italy Apple & citrus aromas lead to a crisp, clean and delicate palate. A fresh, dry finish.	£7.45	£8.95	£25.5
Whale Watcher Sauvignon Blanc Marlborough, New Zealand Gooseberries & herbaceous notes. Reminds you of what made kiwi sauv famous!	£9.35	£10.95	£32
Duc De Mornay, Picpoul De Pinet France Vibrant and fresh, easy drinking. Perfect wine for a sunny day.	£9.5	£12.5	£35

RED

	175ml	250ml	BOTTLE
Arena Negra Merlot Chile Cherries, blackberries & ripe plums.	£7.45	£8.95	£25.5
Le Fou Pinot Noir France Warm and rich with bright and textured palate.	£8.75	£10.5	£30
Bellefontaine Malbec France Rich, moreish malbec from the languedoc region.	£9.5	£11.5	£33
Broken Record Shiraz Australia Soft supple victorian shiraz, full of juicy black fruit & a soft silky elegance.	£9.15	£10.6	£32

ROSÉ

	175ml	250ml	BOTTLE
Arena Negra Syrah Rosé Chile Wild berry & cherry aromas. Medium dry, with a crisp & refreshing finish.	£7.45	£8.95	£25.5
Burlesque White Zinfandel California Sweet strawberries & cream with juicy red fruits on the palate.	£8	£9.4	£27
Edalise Provence Rosé France Rose Crisp, refreshing & moreish- as Provence rosé should be. Notes of white peaches, redcurrants and mandarin.	£9.9	£12.6	£36.5

SPARKLING

	MINI BOTTLE (20cl)	BOTTLE
Sparkling Rosé Italy	£10.5	
Prosecco Italy	£10.5	
Prosecco Italy Delicate & lively with ripe, green apple fruit & zesty acidity.		£30

BOTTLES

Peroni GF 5% 330ml	£4.5
Peroni 0% 330ml	£4
Rekorderlig cider: wild berries or strawberry & lime 4% 500ml	£6
Rekorderlig 0% strawberry & lime 500ml	£5
Corona 4.5% 330ml	£4

ON TAP

	PINT	HALF
Madri 4.6% abv.	£6.5	£3.25
Pravha 4% abv.	£6	£3
Peroni 5.1% abv.	£6.6	£3.3
Aspall suffolk cyder 4.5% abv.	£6.2	£3.1
Asahi 5% abv.	£6.8	£3.4
Alpacalypse 4.3% abv.	£6	£3
Guinness extra cold 4.2% abv.	£6.5	£3.25
Guinness 0% micro draught	£5.8	
Estrella damm 0%	£5.9	£2.95
Crop circle real ale 4.2% abv.	£5.2	£2.6

COCKTAILS

Frosted rosemary margarita, jose cuervo tequila, cointreau, lime juice, coconut syrup, rosemary syrup	£11.5
Alpine cooler, bombay sapphire, cranberry juice, cinnamon syrup, lemon juice, ginger ale	£11
Fireside sangria, sarti, shiraz, lemon juice, sugar syrup, ogg white	£11.5
Mid winter boulevard, woodford reserve, campari, martini rosso, maple cherry syrup, fresh cranberries, orange bitters	£11.5
Minty mudslide, vestal vodka, kahlua, baileys, cream, chocolate, peppermint syrup	£11.5
Pear & cinnamon mojito, havana club, fresh mint, fresh lime, pear syrup, cinnamon syrup	£11
Cherry daiquiri, dead man's fingers spiced rum, disaronno, cherry syrup, fresh lime	£11.5
Espresso martini, jj whitley vodka, kahlúa, vanilla, espresso	£11.5
Long island iced tea, jj whitley vodka, jj whitley gin, triple sec, jose cuervo tequila, bacardi, fresh lemon & coca-cola	£12
Old fashioned, woodford reserve bourbon, bitters, brown sugar	£11.5

Something you fancy but can't see?
The team can make most of the classic cocktails - just ask!

MOCKTAILS

Pineapple passion, pineapple, vanilla, passion fruit puree	£6.5
Pink lemonade, fresh lemon & raspberries, sugar syrup, soda	£6.5
Hugo's driving, tanqueray 0%, elderflower cordial, fresh mint, soda	£7
Autumn spiced nojito, pear syrup, cinnamon syrup, lime juice, fresh mint, soda	£6.5
Honey apple sour, tanqueray 0%, ogg white, lime juice, apple juice, honey	£7
Pickle lemonade, lemon juice, sugar syrup, pickle brine, soda	£6

GIN LIST

All of our gins are served as a 50ml measure, with our recommended fever tree tonic and garnish.

FRUITY

The cliff house flip flop gin lymington £11.5
Blackberries, mediterranean tonic. Our very own gin, distilled with hampshire plums.

Tarquin's raspberry & rhubarb cornwall £11.5
Ginger ale, fruit led dry gin.

Mermaid strawberry gin, isle of wight £11.5
Infused with Isle of Wight strawberries, served with light tonic.

Tanqueray flor de sevilla scotland £11
Zesty orange citrus notes overwhelm underlying classic juniper aromas. Served with Mediterranean tonic.

820 Pink gin, lymington £11.5
Served with mediterranean tonic & fresh berries. Combining sweet notes from the strawberries & pepper spices.

DRY

Tanqueray scotland £11
Lime, indian tonic. Clear and poignant juniper aromas with a light spice. Served with light tonic.

Conker dorset dry southbourne £11.5
Grapefruit, mediterranean tonic. Balancing a juniper lead and cassia spice with the remarkably clean notes of dorset elderberries.

JJ whitley london £10.75
Quintessential, london dry gin. Served with a lime wedge & Indian tonic.

Bombay sapphire hampshire £11
Lime, indian tonic. Aromatic with bright citrus notes.

Tanqueray 0% (25ml) scotland £7
Citrus style and juniper led profile, with a delicate botanical complexity behind it. With light tonic.

CITRUS

Hendrick's scotland £11.5
Cucumber, light tonic. Delightfully infused with cucumber and rose petal.

Mermaid isle of wight £12
Cucumber, juniper berries, light tonic. Zesty lemon & pepper, with hand-picked rock samphire.

Please order drinks at the bar