# The Cliff House

## STARTERS

**Classic prawn cocktail,** marie rose sauce, baby gem, tomato & basil focaccia **£9.5**

**Crispy pork belly,** balsamic apple chutney, pickled enoki mushroom (gf) **£10**

**Tempura prawns,** sweet chilli sauce (gf) **£13**

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

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

**Pan fried scallops,** spiced parsnip puree, crispy leeks, pumpkin seeds (gf) **£15**

**Roasted squash,** whipped feta, hot honey, toasted pumpkin seeds (gf, p, v) **£9**

## MAINS

**Roasted chicken supreme,** fondant potato, heritage carrots, carrot top pesto, roasted beetroot puree, madeira jus (gf) **£22.5**

**Pan fried seabass fillet,** lemon & herb potato cake, broccoli puree, heritage carrots, hazelnut, samphire, pickled fennel, lemon & thyme sauce (gf) **£24**

**Celeriac 'steak',** wholegrain mustard & almond bechamel, apple & fennel salsa, cashews, crispy pear (gf,v,p) **£18**

**Pan fried calves' liver,** wholegrain mustard mash, caramelised onion puree, streaky bacon, tenderstem, port jus (gf) **£20**

**Jerk bbq short rib,** sweetcorn risotto, pickled cucumber & spring onion salad (gf) **£24**

**28 day matured steaks**

**8oz fillet** £38 | **10oz sirloin** £32.5 | **chateaubriand** £ market price

**Thick cut 12oz dorset pork tomahawk** £26

All served with: tenderstem broccoli, beef crumbed mushroom, chunky chips (gf)

### WHY NOT ADD?

peppercorn sauce | red wine jus | blue cheese sauce (gf) **£4 each**

garlic & herb king prawns (gf) **£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, gem lettuce, tomato, guacamole, pretzel bun, 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**

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

**Catch of the day,** crushed new potatoes, braised cavolo nero, beurre noisette (gf) **£ market price**

## SIDES

**Mac' 'n' cheese,** smoked pancetta, pickled jalapenos **£8**

**Chargrilled corn on the cob,** hot honey butter (v,p) **£5**

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

**Fried halloumi bites,** pomegranate molasses (v) **£6.5**

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

**Parmesan & truffle fries** (gf) **£6.5**

(p) = plant based dish available

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.

# PUDDINGS

**Biscoff cheesecake,** caramelised banana, banana gel, dulce de leche £9.5

**Pear & almond tart,** poached pear, caramel cremeux, vanilla creme anglaise £9.5

**Sticky toffee pudding,** stem ginger, creme fraiche chantilly £9.5

**Apple tarte tatin,** caramelised apple, vanilla ice cream (ve) £9.5

**Selection of marshfield ice cream & sorbet** (gf, p) £7.5

**Nutella delice,** hazelnut brownie, nutella mousse, blood orange sorbet (gf) £9.5

**Artisan cheese selection,** wheat wafers, quince jelly, homemade chutney, celery, grapes £14

# 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

# ESPRESSO MARTINIS

**Classic,** vestal vodka, kahlua, vanilla, espresso £11.5

**Tiramisu,** dead man's fingers spiced rum, kahlua, espresso, cream £12

**Chocolate orange,** vestal vodka, cointreau, kahlua, chocolate, espresso £12

**Salted caramel,** vestal vodka, kahlua, salted caramel, espresso £12

# LIQUEUR COFFEES

Espresso, sugar, cream £10.5

Choose from:

**Jamesons | Baileys | Grand marnier**

# WHISKY

**Bankhall,** a great British whisky, tastes like vanilla & toffee £6.5

**Dalwhinnie,** classic speyside single malt, heather honey, pears, clean & fresh £7

**Monkey shoulder,** blended malt whisky, smooth supple & malty £7

**Lagavulin 16,** the epitome of islay single malts, intense, peat rich, sweet and salty £9.5

# BRANDY

**Courvoisier,** classic cognac £4.5

**Hennesy xo,** the original xo cognac £12.8

# COCKTAILS

**Ask a member of the team for our cocktail of the week**

**Alpine cooler,** bombay sapphire gin, cranberry juice, cinnamon syrup, lemon juice, ginger ale £11

**Frosted rosemary margarita,** jose cuervo tequila, cointreau, lime juice, coconut syrup, rosemary syrup £11.5

**Fireside sangria,** sarti, shiraz, lemon juice, sugar syrup, ogg white £11.5

**Minty mudslide,** vestal vodka, kahlua, baileys, cream, chocolate, peppermint syrup £11.5

**Mid winter boulevard,** woodford reserve, campari, martini rosso, maple cherry syrup, fresh cranberries, orange bitters £11.5

**Pear & cinnamon mojito,** havana club, fresh mint, fresh lime, pear syrup, cinnamon syrup £11

**Cherry daquiri,** dead man's fingers spiced rum, disaranno, cherry syrup, fresh lime £11.5

**Apple dark & stormy,** dead man's fingers spiced rum, lime juice, bitters, apple juice, sugar syrup, ginger beer £11.5

**Long island iced tea,** vestal vodka, jj whitley gin, triple sec, jose cuervo tequila, bacardi, lemon juice & coca-cola £12

**Old fashioned,** woodford reserve bourbon, bitters, brown sugar £11.5

**Something you fancy but can't see?**

# MOCKTAILS

**Pineapple passion,** pineapple juice, vanilla syrup, passion fruit puree £6.5

**Pink lemonade,** fresh lemon & fresh 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%, honey, apple juice, ogg white, lime juice £7

**Pickle lemonade,** lemon juice, sugar syrup, pickle brine, soda £6