

The Cliff House

MOTHER'S DAY

Sunday 15th March 12-8pm | 3 courses £40

STARTERS

Classic prawn cocktail, marie rose sauce, baby gem, tomato & basil focaccia (gfo)

Salt & pepper calamari, garlic & lime aioli (gf)

Surrey farm beef tartare, confit yolk, onion ash (gf) £2 supplement

Goats cheese mousse, heritage tomatoes, balsamic glaze, walnuts (v, gf)

Wild mushroom & truffle arancini, black garlic puree (gf,ve)

Chicken liver pate, mixed salad, spiced tomato chutney, rye crostini (gfo)

MAINS

Roast sirloin of hampshire beef, yorkshire pudding, roasted potatoes, honey glazed seasonal vegetables, gravy (gfo)

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

Roast supreme of chicken, roasted potatoes, stuffing, honey glazed seasonal vegetables, gravy (gfo)

Cliff house nut roast, roasted potatoes, glazed seasonal vegetables, yorkshire pudding, veggie gravy (ve)

Chalkstream trout, sauté new potatoes, samphire, blood orange velouté (gf)

Pan fried sea bream fillet, crushed new potatoes, tenderstem broccoli, caper butter sauce (gf)

Hot honey chicken burger, pretzel bun, gem lettuce, tomato, slaw, skinny fries
add halloumi £3 | add bacon £1.5

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

Classic beer battered haddock, chunky chips, crushed garden peas, tartare sauce (gf)

Please ask our team members for extra roast potatoes, vegetables and gravy

SIDES

Cauliflower & broccoli cheese (v) £5 | Pigs in blankets £5

DESSERTS

Red velvet & mascarpone roulade, strawberry textures

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

White chocolate & raspberry cheesecake, chantilly, raspberries

Ice cream trio, vanilla, chocolate, strawberry, salted caramel, honeycomb, lemon & mango sorbet (gf)

Chilli & rum soaked pineapple, coconut yoghurt, mango (ve, gf)

Cheeseboard, barkham blue, cornish yarg, i.o.w soft £4 supplement

Please let a member of the team know if you have any allergies or intolerances as not all dishes state the full ingredients list gf= gluten free ve=vegan p=plant based option available gfo=gluten free option available