SAMPLE SUNDAY MENU

the Cliff House

2 COURSE £30 | 3 COURSE £35

THE BEGINNING

Prawn cocktail, marie rose sauce, baby gem, tomato & basil focaccia (gfo)
Salt & pepper calamari, garlic aioli (gf)
Peri peri chicken wings, house salad (gf)
Chicken liver pate, tomato chutney, crostini (gf option available)
Whipped goats cheese mousse, heritage tomatoes, pickled walnuts, balsamic glaze (gf)

THE MIDDLE

Roast sirloin of hampshire beef, roasted potatoes, roasted root vegetables, spring greens, leeks, yorkshire pudding, gravy (gf option available)
Slow cooked pork loin, roasted potatoes, roasted root vegetables, spring greens, leeks, pork crackling, gravy (gf)
Roasted chicken breast, roasted potatoes, roasted root vegetables, spring greens, leeks, stuffing, gravy (gfo)
Cliff house nut roast, roasted potatoes, roasted root vegetables, spring greeens, leeks, yorkshire pudding, veggie gravy (v, p)
Pan fried seabass fillet, sauteed new potatoes, ratatouille (gf)
Onion bhaji burger, pretzel bun, mango chutney, mint yoghurt, gem lettuce, tomato, slaw, skinny fries (v, p) add halloumi £3
Hot honey chicken burger, pretzel bun, gem lettuce, tomato, sweet chilli sauce, slaw, skinny fries (gfo) add halloumi £3 | add bacon £1.5
Beer battered haddock, chunky chips, crushed garden peas, tartare sauce (gf)

SIDES

Cauliflower & broccoli cheese (v) **Pigs in blankets** £5.5 each

THE END

Chocolate brownie, vanilla ice cream, fresh berries (gf, v)
Apple & mixed berry crumble, crème anglaise (gf, v)
Sticky toffee date pudding, salted caramel sauce, biscoff ice cream
Rum & chilli-soaked pineapple, mango sorbet (ve, gf)
Ice cream & sorbet trio, vanilla, chocolate, strawberry, caramelised biscuit, mint choc chip, lemon, mango, raspberry (gfo, v)
Cheeseboard, barkham blue, cornish yarg, isle of wight 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. All food is freshly prepared in our kitchen, and as such traces of allergens may be present in all dishes. gfo= gluten option available gf =gluten free p=plant based option available