

THE CLIFF

SUNDAY

WHILE YOU WAIT

GARLIC PIZZETTE with rocket and shaved Gran Moravia cheese (v) £6.95
ARTISAN RUSTIC BREADS with olive oil & balsamic vinegar, Nocellara olives and English salted butter (v) £5.95
NOCELLARA OLIVES (ve) £3.25

SHARERS

CARNE PLATTER Southern-fried buttermilk chicken with katsu sauce, lamb & balsamic koftas, crispy sweet chilli beef, spiralised carrot salad, and garlic flatbread £16.95
BAKED GREEK FETA with cherry tomatoes and fresh chillies, topped with basil. Served with ciabatta & seeded crisp bread (v) £11.95
MEZZE PLATTER Roasted lentil falafels, beetroot hummus with omega seed sprinkle, miso sesame aubergine, Lebanese-style dip, spiralised carrot salad, coconut tzatziki and flatbread (ve) £12.95

STARTERS

SCALLOPS OF THE DAY Ask for today's specials, price of the day
TEMPURA MUSHROOMS Crispy mushrooms with a soy, lime & ginger dip (v) £6.95
BAKED KING PRAWN & LOBSTER GRATIN in a garlic & parsley butter, served with rustic bread £8.25
SOUP OF THE DAY with rustic bread and butter (v) £5.25
SALT & SZECHUAN PEPPER SQUID with aioli £6.95
TRUFFLED GOAT'S CHEESE on sweet chilli beetroot, with diced pear, an orange & honey dressing and a rice paper cracker (v) £6.75
LAMB KOFTA SALAD with plum tomato, roasted red pepper, cucumber & mint salad and coconut tzatziki. *Swap your lamb koftas for sweet chilli chicken skewers* £6.95
DUCK LIVER & PORT PARFAIT with gooseberry & Prosecco flavour compote and toasted ciabatta bread £7.50

ROASTS

All our meat roasts are served with smoked beef-dripping roasted potatoes, seasonal greens, roasted root vegetables, Yorkshire pudding & bottomless gravy.

TRIO OF ROASTS Beef, pork and chicken, with crackling and stuffing wrapped in bacon £17.95
ROAST RIB OF BEEF with coarse-grain mustard seasoning £15.95
ROAST CHICKEN with bread sauce and stuffing wrapped in bacon £13.95
ROAST PORK LOIN with crackling and stuffing wrapped in bacon £13.95
FIG & DOLCELATTE NUT ROAST with roasted potatoes, seasonal vegetables, Yorkshire pudding, honey-roasted apple and onion gravy (v) £12.95
ROAST LAMB RUMP with stuffing wrapped in bacon £17.50
Add: Cauliflower cheese £3.00 | Stuffing wrapped in bacon £3.50

SIDES

Rocket & Gran Moravia cheese salad (v) £3.50	Twice-cooked chunky chips (v) £3.50	Tenderstem broccoli, asparagus & green beans in a soy glaze (ve) £3.95
Dressed house salad (ve) £3.50	Fries & aioli (v) £3.25	Sweet potato fries with Gran Moravia cheese & rosemary (v) £3.50
Crispy onion rings (v) £3.50	Potato dauphinoise (v) £3.95	Classic mac & cheese (v) £3.95

STEAKS

Experience our new steak menu featuring three juicy, premium quality cuts. All our steaks are expertly aged for superb texture and flavour. Served with twice-cooked chunky chips, sunblush tomato and parsley butter.

9oz AGED RIB-EYE STEAK £23.95
10oz AGED RUMP STEAK £18.95
7oz AGED FILLET STEAK £25.50

Add Steak Sauces:

Peppercorn sauce / Béarnaise sauce /
Beef dripping sauce / Red wine jus £1.95

Add: Crispy onion rings £3.50 |
King prawns & garlic butter £3.95 |
Lobster & garlic butter £8.95

TURN OVER FOR MORE MAINS, SIDES AND DESSERTS...

BURGERS

All our burgers are served in a sesame seeded bun, with a gherkin on the side.

OUR DIRTY BURGER Prime beef burger with crispy bacon, lashings of cheese, beef-dripping sauce and fries £15.75

PRIME BEEF BURGER with smoked Irish Cheddar, lettuce, tomato, burger sauce and fries £13.75

PLANT-BASED BURGER served with coconut tzatziki, slow-roasted tomato sauce and lettuce (ve)

Served with your choice of a house salad (ve) or fries (v) £13.75

Add: Bacon/Chorizo/Flat mushroom (v) £1.50 |

Grilled halloumi (v) £2.50 | King prawns £3.95 |

½ Lobster £8.95 | Classic mac & cheese (v) £3.95

MAIN COURSES

SEARED SEA BASS FILLETS on ribbons of courgette marinated in lemon, with asparagus, baby potatoes, tenderstem broccoli and a vermouth velouté £17.95

CHICKEN, LEEK & CRÈME FRAÎCHE PIE topped with ham hock crumb, served with mashed potato and green vegetables £14.95

FRESHLY BEER-BATTERED LINE-CAUGHT COD with twice-cooked chunky chips, minted pea purée and tartare sauce £13.25

SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE with roasted sweet peppers, oyster mushrooms and a slow roasted tomato dressing (ve) £12.95

BUTTERMILK SOUTHERN-FRIED CHICKEN stuffed with 'nduja sausage, with sweet potato fries, apple salad and lemon aioli £15.50

STIR-FRIED BEEF FILLET SALAD with cucumber, tomato, red onion, spring onions, coriander, red chilli, and a soy, lime & ginger dressing £13.50

WHOLEFOOD SALAD with black rice, quinoa, avocado, broccoli, spinach and seeds, with a pineapple, lemongrass & ginger dressing (ve) 1556kJ/370kcal £9.95

Add: Goat's curd (v) £2.00 | Chargrilled chicken breast / Lamb koftas £3.50 | Grilled halloumi (v) £2.25 | Chargrilled salmon £5.00

DESSERTS

MELTING CHOCOLATE & PEANUT BOMB filled with sticky toffee pudding and peanut butter cream. Served with Bourbon vanilla ice cream & hot salted caramel sauce (v) £7.95

CHOCOLATE & RASPBERRY PUDDING A silky chocolate sponge, filled with a raspberry compote middle. Served with Bourbon vanilla ice cream (v) £6.95

NEW YORK STYLE BAKED VANILLA CHEESECAKE with a forest fruit compote and whipped cream (v) £6.50

WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v) £6.50

VANILLA CRÈME BRÛLÉE served with home-baked sultana & oatmeal biscuits (v) £5.95

ICE CREAM & HOME-BAKED TRIPLE CHOCOLATE COOKIE Choose three scoops from Bourbon vanilla, praline, double chocolate or strawberry (v) £5.25

MANGO, BERRY AND COCONUT MERINGUE MESS Crushed meringue, with mango, berries & passion fruit coulis, folded in a coconut sauce £7.25

APPLE & BLACKBERRY CRUMBLE topped with a demerara sugar crumb, served with custard (v) £5.95

STICKY TOFFEE PUDDING with Bourbon vanilla ice cream (v) £6.50

PINEAPPLE TARTE TATIN topped with mango and served with coconut milk sorbet (ve) £7.25

THE HOUSE SHARER Chocolate Brownie, baked vanilla cheesecake, mango & berry meringue mess, Bourbon vanilla ice cream cookie sandwich £11.95

BRITISH CHEESE BOARD Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester and Isle of Man vintage Cheddar

with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v) £7.95 *Enjoy a glass of port with your cheese* £3.00

MINI DESSERT & A HOT DRINK Choose from Belgian chocolate brownie, baked vanilla cheesecake or apple & blackberry crumble (v) 340kcal or less £4.95

HOT DRINKS

AMERICANO £2.50

FLAT WHITE £2.75

DOUBLE ESPRESSO £2.75

CAPPUCCINO £2.75

LATTE £2.75

HOT CHOCOLATE £2.75

Coconut and soya non-dairy alternatives are available.

SELECTION OF TEAS

English Breakfast, Organic Peppermint, Organic Earl Grey, Lemongrass & Ginger, Organic Sencha Green Tea, Organic Rooibos, and Mango Tango £2.50

All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol; please ask a member of staff for further information. (v) = made with vegetarian ingredients; (ve) = made with vegan ingredients, however, some of our preparation and cooking methods could affect this. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. If you require more information, please ask your server.

Please note an optional 10% service charge will be added to the bill for tables of 6 or more.