

THE CLIFFE

# DINNER

## STARTERS

<b>THAI STEAMED MUSSELS</b> Coconut milk, chilli, lime, garlic and coriander	<b>10</b>	<b>WARM SOURDOUGH BREAD</b> Salted English butter	<b>4</b>
<b>GOAT'S CHEESE &amp; BEETROOT SALAD</b> Raspberry vinaigrette	<b>9</b>	<b>SMOKED SALMON &amp; PRAWN COCKTAIL SALAD</b>	<b>10</b>
<b>SOUP OF THE DAY</b> Toasted malted bloomer	<b>8</b>	<b>SMOKED CHICKEN &amp; SUNDRIED TOMATO SALAD</b> Parmesan & balsamic dressing	<b>9</b>
<b>CLASSIC PRAWN COCKTAIL</b> Toasted malted bloomer	<b>9</b>		

## TAPAS

<b>FISH GOUJONS</b> Tartare sauce	<b>7</b>	<b>HOUMOUS</b> Flatbread	<b>6</b>
<b>TIGER PRAWNS</b> Tomato sauce, chilli, garlic & flatbread	<b>7</b>	<b>PIQUANT QUEEN OLIVES</b> Pitted	<b>4</b>
<b>CHICKEN WINGS</b> With sweet chilli & lime	<b>7</b>	<b>SALT &amp; PEPPER SQUID</b> Sweet chilli & lime dip	<b>7</b>
<b>HOT &amp; SPICY CHICKEN WINGS</b> Kimchi	<b>7</b>	<b>BEEF BRISKET BON-BONS</b> In panko breadcrumbs, chilli & BBQ sauce	<b>7</b>
<b>ROASTED COURGETTE</b> Tomato, garlic, olives & flatbread	<b>6</b>	<b>HALLOUMI</b> Harissa mayonnaise	<b>7</b>
<b>BREADED WHITEBAIT</b> Tartare sauce	<b>7</b>	<b>SUNDRIED TOMATO &amp; OLIVE OIL</b> With flatbread	<b>6</b>
<b>CHORIZO &amp; POTATO</b> With roasted peppers & tomato	<b>7</b>	<b>CREAMY WILD MUSHROOM</b> With garlic & thyme, flatbread	<b>7</b>

PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT. IF YOU ARE AN ALLERGEN SUFFERER, PLEASE ASK YOUR SERVER FOR MORE DETAILED INFORMATION. OUR RECIPES ARE SUBJECT TO CHANGE; THEREFORE, YOU ARE ADVISED TO CHECK ALLERGEN INFORMATION ON EVERY VISIT.

## MAINS

<b>CHARCUTERIE</b> Smoked duck, smoked chicken, Parma ham, olives, cornichons, accompanied with sourdough & English butter	<b>16</b>	<b>TOMATO &amp; BASIL "ORZOTTO"</b> Orzo cooked with tomato sauce & basil, garnished with sun-dried tomatoes & parmesan cheese	<b>17</b>
<b>KING PRAWN LINGUINI</b> Tomato & basil sauce, chilli, garlic & rocket	<b>18</b>	<b>VEGETARIAN CURRY OF THE DAY</b> Fragrant basmati rice & naan bread	<b>17</b>
<b>FISH &amp; CHIPS</b> Minted mushy peas, tartare sauce & skin on fries	<b>18</b>	<b>BAKED FILLET OF SALMON</b> With tomato & caper sauce, buttered potatoes & green vegetables	<b>20</b>
<b>GRILLED CHICKEN BURGER</b> Brioche bun, harissa mayo, baby gem, tomato, onion rings, accompanied with skin on fries & coleslaw	<b>16</b>	<b>GARLIC &amp; THYME ROASTED CHICKEN</b> Creamy mashed potato, green vegetables, cider & wild mushroom sauce	<b>18</b>
<b>THE CLIFFE BEEF BURGER</b> Brioche bun, baby gem, tomato, mayo, J.D. bacon jam, Monterey Jack cheese, onion rings accompanied with skin on fries & coleslaw	<b>18</b>	<b>BEEF &amp; ALE CASSEROLE</b> Creamy mash potato, green vegetables	<b>18</b>
<b>UMAMI VEGGIE BURGER</b> Umami meaning "deliciousness" in Japanese. Described as a meaty, savoury taste similar to mushroom with beetroot, brioche bun, harissa mayo, baby gem, tomato, onion rings, accompanied with skin on fries & coleslaw	<b>16</b>	<b>100Z PRIME SIRLOIN STEAK</b> Button mushrooms, grilled tomato, onion rings, skin on fries & your choice of green peppercorn or garlic butter sauce	<b>27</b>
		<b>SEAFOOD MOQUECA</b> King prawns, mussels, tomato & coconut sauce, flavoured with coriander, lime, garlic & chilli, accompanied with rice	<b>20</b>

## PIZZA

12" Barrel & Stone   Gluten free & Vegan options available	
<b>ROCK THE PARMA</b> Tomato sauce, ham, parmesan & fresh rocket	<b>14</b>
<b>THE GARDEN CLUB</b> Tomato sauce, mozzarella, grilled courgettes, mushrooms & red piquant peppers	<b>14</b>
<b>NICE &amp; SPICY</b> Tomato sauce, mozzarella, salami, roquito chilli & red piquant peppers	<b>14</b>
<b>RUSTIC CLASSIC MARGHERITA</b> Tomato sauce, mozzarella & basil oil	<b>13</b>

## SIDES

<b>SKIN ON FRIES</b>	<b>4</b>
<b>FRESH SEASONAL SALAD</b>	<b>4</b>



## DESSERTS

<b>CHEESE PLATTER</b> Goat's cheese, blue cheese, cheddar & camembert cheese, with onion chutney, grapes & crackers	<b>9</b>	<b>DECADENT DARK CHOCOLATE MOUSSE</b> Raspberry sorbet	<b>8</b>
<b>MANGO CHEESECAKE</b> Mango sorbet	<b>8</b>	<b>SORBETS</b> Lemon, mango & raspberry 3 scoops of choice	<b>6</b>
<b>DAIRY ICE-CREAMS</b> Vanilla, chocolate & strawberry 3 scoops of choice	<b>6</b>		

## WINES

<b>WHITE WINE</b>	<b>175ML</b>	<b>250ML</b>	<b>BOTTLE</b>
VINA ARROBA CHARDONNAY - SPAIN	5.75	7.5	21
ESPINOS Y CARDOS SAUVIGNON BLANC - CHILE	6	8.2	23.5
BELLA GIULIANA PINOT GRIGIO - ITALY	7	8.5	25
SUGAR LOAF SAUVIGNON BLANC - NEW ZEALAND	8.6	10	30
<b>RED WINE</b>	<b>175ML</b>	<b>250ML</b>	<b>BOTTLE</b>
VINA ARROBA TEMPRANILLO - SPAIN	5.75	7.5	21
ESPINOS Y CARDOS MERLOT - CHILE	6	8.2	25
PASCUAL TASO ESTATE MALBEC - ARGENTINA	9.7	12.5	38
EL MESON RIOJA - SPAIN	6	8.2	25
WOOLAMIA SHIRAZ - AUSTRALIA	-	-	30
<b>ROSÉ WINE</b>	<b>175ML</b>	<b>250ML</b>	<b>BOTTLE</b>
WILDWOOD ZINFANDEL ROSÉ - USA	5.75	7.5	22
SAINT LOUIS DE PROVENCE ROSÉ - FRANCE	8	10	30
<b>SPARKLING &amp; CHAMPAGNE</b>	<b>GLASS 200ML</b>	<b>BOTTLE</b>	
BELLA GIULIANI PROSECCO	8	30	
BORGO MOLINO PROSECCO ROSÉ	-	30	
MERCIER BRUT	-	60	
VEUVE CLICQUOT YELLOW LABEL	-	75	
MOËT & CHANDON BRUT IMPERIAL ROSÉ	-	90	

## HOT DRINKS

<b>AMERICANO</b>	<b>3</b>	<b>FLAT WHITE</b>	<b>3</b>
<b>ESPRESSO</b>	<b>2.5</b>	<b>MOCHA</b>	<b>3</b>
<b>DOUBLE ESPRESSO</b>	<b>3</b>	<b>HOT CHOCOLATE</b>	<b>3.6</b>
<b>CAPPUCCINO</b>	<b>3</b>	Add cream or marshmallows	
<b>LATTE</b>	<b>3</b>	<b>POT OF TEA FOR 1</b>	<b>2.4</b>
		<b>POT OF TEA FOR 2</b>	<b>4.8</b>

## COCKTAILS

<b>PORNSTAR MARTINI</b> Vanilla Vodka, Passion Fruit Puree, Vanilla Syrup, Pineapple Juice & Fresh Lime, served with a shot of Prosecco. Garnished with a Passionfruit slice	<b>9.5</b>	<b>THE CLIFFE ICED TEA</b> Havana 3yr Rum, Vodka, Gin, Tequila Gold, Cointreau, Coca-Cola, Sugar Syrup & Lemon Puree. Garnished with a Lemon slice	<b>11</b>
<b>VIEW WOO</b> Vodka, Archers, Cranberry Juice, Lime Puree, Sugar Syrup. Garnished with a Lime wedge	<b>9.5</b>	<b>MUDSLIDE</b> Vodka, Kahlúa, Amaretto, Baileys, Double Cream & Milk. Garnished with Chocolate	<b>11</b>
<b>RASPBERRY &amp; PASSION DAIQUIRI</b> Havana 3yr Rum, Passoã, Sugar Syrup, Lime Puree & Fresh Raspberries. Garnished with a Lime wedge	<b>9</b>	<b>APEROL SPRITZ</b> Aperol & Prosecco. Garnished with Orange slices	<b>9.5</b>
<b>JACK FROST</b> Cream of Coconut, Vodka, Malibu, Blue Curacao, Pineapple Juice, Sugar Syrup & Lime Puree. Garnished with Coconut Flakes	<b>10.5</b>	<b>SLEIGH QUEEN</b> Dark Rum, Frangelico Liqueur, Fresh Raspberries, Egg White & Vanilla Syrup. Garnished with Lime & Cherries	<b>10.5</b>
<b>YETI CLAWS</b> Tequila Silver, Cointreau, Cream of Coconut, Mint, Sugar Syrup, Lime Puree. Garnished with Mint	<b>10</b>	<b>ABSOLUTLY FABULOUS</b> Vodka, Prosecco, Cranberry Juice & Sugar Syrup. Garnished with Cherries	<b>9</b>
<b>ESPRESSO MARTINI</b> Kahlua Coffee Liqueur, Smirnoff Vodka, Fresh Espresso & Sugar Syrup. Garnished with Coffee Beans	<b>9.5</b>	<b>COFFEE LIQUEUR</b> Please speak to our staff to hear our Coffee Liqueur options	<b>7.5</b>
<b>WHITE LADY</b> Gin, Cointreau, Egg White, Lemon Puree & sugar Syrup. Garnished with Edible Flowers	<b>10</b>		

