

STARTERS

THAI STEAMED MUSSELS Coconut milk, chilli, lime, garlic and coriander	10	SMOKED SALMON & PRAWN COCKTAIL SALAD	10
WARM SOURDOUGH BREAD Salted English Butter	4	SMOKED CHICKEN & SUNDRIED TOMATO SALAD	9
SOUP OF THE DAY Toasted malted bloomer	8	Parmesan & balsamic dressing GOATS CHEESE & BEETROOT	9
CLASSIC PRAWN COCKTAIL	9	SALAD Raspberry vinaigrette	
Toasted malted bloomer			

TAPAS

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

SANDWICHES		BURGERS	
All served with fresh baby leaves & Kent crisps CORONATION CHICKEN	9	GRILLED CHICKEN BURGER 16 Brioche bun, harissa mayo, baby gem, tomato, onion rings, accompanied with skin on fries & coleslaw	
SMOKED SALMON & CREAM CHEES	- Y	THE CLIFFE BEEF BURGER 18	
HOUMOUS & CUCUMBER	8	Brioche bun, baby gem, tomato, mayo, J.D. bacon jam, Monterey Jack cheese, onion rings accompanied with skin on fries &	
MATURE CHEDDAR & BRANSTON	8	coleslaw	
PICKLE		UMAMI VEGGIE BURGER 16	
CLASSIC PRAWN COCKTAIL	9	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	
ADD SKIN ON FRIES OR A FRESH SEASONAL SALAD	4		

MAINS					
CHARCUTERIE Smoked duck, smoked chicken, Parma ham, olives, cornichons, accompanied with sourdough & English butter	16	TOMATO & BASIL "ORZOTTO" Orzo cooked with tomato sauce & basil, garnished with sun-dried tomatoes & parmesan cheese	17		
KING PRAWN LINGUINI Tomato & basil sauce, chilli, garlic & rocket	18	VEGETARIAN CURRY OF THE DAY Fragrant basmati rice & naan bread	17		
FISH & CHIPS Minted mushy peas, tartare sauce & skin on fries	18	BAKED FILLET OF SALMON With tomato & caper sauce, buttered potatoes & green vegetables	20		
PIZZA		DESSERTS			
12" Barrel & Stone Gluten free & Vegan options available ROCK THE PARMA	14	CHEESE PLATTER Goat's cheese, blue cheese, cheddar & camembert cheese, with onion chutney, grapes & crackers	9		
Tomato sauce, ham, parmesan & fresh rocke THE GARDEN CLUB Tomato sauce, mozzarella, grilled courgetter mushrooms & red piquant peppers NICE & SPICY Tomato sauce, mozzarella, salami, roquito chilli & red piquant peppers RUSTIC CLASSIC MARGHERITA Tomato sauce, mozzarella & basil oil	14	MANGO CHEESECAKE Mango sorbet DECADENT DARK CHOCOLATE	8		
	14	MOUSSE Raspberry Sorbet	6		
	13	DAIRY ICE-CREAMS Vanilla, chocolate & strawberry 3 scoops of choice	Ŭ		
		SORBETS Lemon, mango & raspberry 3 scoops of choice	6		

COCKTAILS

9.5

9.5

PORNSTAR MARTINI

Vanilla Vodka, Passion Fruit Puree, Vanilla Syrup, Pineapple Juice & Fresh Lime, served with a shot of Prosecco. Garnished with a Passionfruit slice

VIEW WOO

Vodka, Archers, Cranberry Juice, Lime Puree, Sugar Syrup. Garnished with a Lime wedge

RASPBERRY & PASSION DAIQUIRI 9

Havana 3yr Rum, Passoã, Sugar Syrup, Lime Puree & Fresh Raspberries. Garnished with a Lime wedge

JACK FROST

Cream of Coconut, Vodka, Malibu, Blue Curacao, Pineapple Juice, Sugar Syrup & Lime Puree. Garnished with Coconut Flakes

YETI CLAWS

10

10.5

Tequila Silver, Cointreau, Cream of Coconut, Mint, Sugar Syrup, Lime Puree. Garnished with Mint

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.

Havana 3yr Rum, Vodka, Gin, Tequila Gold, Cointreau, Coca-Cola, Sugar Syrup & Lemon Puree. Garnished with a Lemon slice	I
MUDSLIDE Vodka, Kahlúa, Amaretto, Baileys, Double Cream & Milk. Garnished with Chocolate	11
APEROL SPRITZ Aperol & Prosecco. Garnished with Orange slices	9.5
SLEIGH QUEEN Dark Rum, Frangelico Liquor, Fresh	10.5

D Raspberries, Egg White & Vanilla Syrup. Garnished with Lime & Cherries

ABSOLUTLY FABULOUS

THE CLIFFE ICED TEA

Vodka, Prosecco, Cranberry Juice & Sugar Syrup. Garnished with Cherries

WHITE LADY

Gin, Cointreau, Egg White, Lemon Puree & sugar Syrup. Garnished with Edible Flowers

ESPRESSO MARTINI

9.5

10

9

11

Kahlua Coffee Liqueur, Smirnoff Vodka, Fresh Espresso & Sugar Syrup. Garnished with Coffee Beans