

Bar Snacks

Mixed Olives	5
Pork Scratchings	3
Salted Peanuts	3
Chilli Peanuts	3

Small Plates

Grilled Prawns - Garlic & herb butter, bread (GFA)	9.5
Crispy Squid - Garlic aioli, coriander	9
Mussels - Aspathal cider cream sauce, warm bread (GFA)	9.5
Korean Pork Belly - Smoker aioli, chicharron, parmesan	9
Honey Sriracha Chicken Wings - Smoker aioli, chicharron (GF)	9
Chicken Schnitzel - Curry sauce, pickled red onion, coriander (DF)	9.5
Halloumi - Chilli & ginger jam (V) (GF)	9.5
Warm Loaf - Balsamic, olive oil, salted butter (VEO)	8
Corn Ribs - Charred lime, herb aioli (VE)(GF)	8
Tzatziki - Warm pita bread, lemon (V)	8

Sides

Hasselback Potatoes, Garlic Butter (GF)	4
Herb salted Fries or Hand Cut Chips (GF)(VE)	4
Sauteed Broccoli, Garlic Butter (GF)	4
Garlic Bread	5
House Salad (GF)(DF)	3.5
Caesar Salad	3.5
Lyonnais Potatoes (GF)	4
Coleslaw (GF)(DF)	4



Mains

Seafood Platter - Pan fried seabass, grilled prawns, mussels, crispy squid, samphire, toasted bloomer, salad, garlic aioli & herb aioli (GFA)	43
Beer Battered Haddock - Hand cut chips, tartare sauce, crushed peas, lemon (DFA)	17
Pan Fried Seabass - Sautéed baby potatoes, ratatouille, samphire (GF)	24
Mussels - Aspath cyder cream sauce, warm bread (GFA)	18
Seafood Linguine - Prawns, squid, mussels, chilli, garlic, basil	18
8oz Fillet Steak - Tenderstem broccoli, roasted tomato, hand cut chips (GF) (DFA)	37
10oz Sirloin Steak - Tenderstem broccoli, roasted tomato, hand cut chips (GF) (DFA)	30
35oz Cote De Boeuf (To Share) - Tenderstem broccoli, roasted tomato, hand cut chips, a choice of sauce (GF) (DFA)	70
6oz cheeseburger - Bacon jam, smoker aioli, brioche bun, little gem lettuce, tomato, fries	17
Crispy Chicken Burger - Coleslaw, herb aioli, brioche bun, little gem lettuce, tomato, fries	17
14 hour Smoked Pulled Pork - BBQ sauce, smoked corn rib, coleslaw, fries (DF)	17
Korean Smoked Chicken Wings - Korean glaze, chicharron, smoked corn rib, rice, salad	17
Pork Belly - Hasselback potatoes, glazed carrots, tenderstem broccoli, bacon jam, forestier sauce, chicharron (GF)	20

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Mains

Crispy Chicken Curry - Curry sauce, braised rice, pickled red onion, crispy onions (DF) (GFA)	19
Smoked Ratatouille Linguine - Caramelised onions, aubergine, red pepper, chives (VE)	17
Aubergine Curry - Miso aubergine, aromatic rice, coriander, crispy onions (VE)	17
Crispy Chicken Caesar Salad - Little gem lettuce, croutons, parmesan, crispy bacon	18
Full Hog Loaded Fries - Pulled Pork, bacon jam, crispy bacon, nacho cheese sauce, chives	12
Korean Loaded Fries - Pork belly bites, korean sauce, chicharron, smoker aioli, parmesan, coriander	12

Sauces

Peppercorn (GF)	4.5	BBQ Sauce (DF)	4
Forestier Sauce (GF)	5	Aioli (GF)	4
Curry Sauce (GF)(DF)	4.5	Honey Sriracha (GF)(DF)	4
Garlic Butter (DF)	4	Nacho Cheese (GF)	4

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Desserts

Limoncello Tiramisu	9
(add a shot of Limoncello)	2
Warm Pecan Pie - Caramelised pecans, chocolate crumb, vanilla ice cream (VEO)(N)	9
Mango Cheesecake - Meringue, mango coulis	9
Warm Chocolate Brownie - Peanut brittle, salted caramel sauce, vanilla ice cream (GF)	9
Malted Milk Chocolate Delice - Pistachio crumb, raspberry compote (GF)(N)	9
Cheese selection - 3 cheeses, celery, grapes, apple, truffle honey, crackers	12.5
Sorbets	
1 scoop	2.5
2 scoops	4
3 scoops	5.5

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LUNCH MENU - *Served Monday-Saturday 12 noon - 5pm*

SANDWICHES -

Tuna Mayonnaise Cucumber, spring onion (df) (gfa)	10.5
BLT Smoked bacon, baby gem lettuce, tomato & smoker aioli (df) (gfa)	9.5
Cheese & Tomato Mature cheddar, tomato, chutney (gfa)	8.5
Beer Battered Fish Goujon Fish goujon, tartare sauce, mixed leaves (df)	10.5

All sandwiches are served on white or brown bloomer bread,
accompanied with fries & mixed leaf salad

JACKET POTATOES -

Tuna Mayonnaise (df) (gfa)	9
Baked Beans, Mature Cheddar (gf)	8
Pulled Pork, Mature Cheddar, Crispy Onions	9

All jacket potatoes are accompanied with mixed leaf salad
& coleslaw

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SUNDAY MENU -

SMALL PLATES -

Smoked Corn Ribs Charred lime & garlic aioli (ve) (gf)	8	Tzatziki, Pitta Bread, Lemon (v)	8
Crispy Squid Garlic aioli, coriander	9	Grilled Prawns Garlic & herb butter, bread, herb (gfa)	9.5
Korean pork belly Smoker aioli, chicharrón, parmesan	9	Halloumi Chilli & ginger jam (v) (gf)	9.5

MAINS -

Korean Smoked Chicken Wings Korean glaze, chicharron, smoked corn rib, rice, salad	17	6oz Cheeseburger Bacon jam, smoky aioli, brioche bun, baby gem lettuce, tomato, fries	17
Pan Fried Seabass Sauteed baby potatoes, ratatouille, samphire (GF)	24	Beer Battered Haddock Hand cut chips, tartare, crushed peas, lemon	17
Aubergine curry Miso aubergine, curry sauce, aromatic rice, crispy onion, pickled onion (ve)	17	Smoked Pulled Pork BBQ sauce, smoked corn ribs, slaw, fries (df)	17

◆ Cauliflower cheese
(served on the side)

ROASTS -

Pork Belly	18	Chicken	18
Rump Beef	18	Nut Roast	18
		(v) (veo) (n)	

Roast potatoes, glazed carrots, glazed parsnips, stuffing, spiced butternut squash puree, sauteed leek, tenderstem broccoli, gravy, Yorkshire pudding

SIDES -

Cauliflower Cheese	5	Fries	4
Yorkshire Pudding	3	Herb Salt (gf) (df)	
Roast Potatoes	4	Hand Cut Chips	4
Panache of Sunday Vegetables	4	Herb Salt (gf) (df)	
Garlic Bread	5	Lyonnais Potatoes	4
		Caramelised onions (gf)	
		House Salad	3.5



T H E
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H O T E L

CHILDRENS MENU - (Up to 12 years old) Two Courses for £10

Cheeseburger

Little gem lettuce, tomato in a brioche bun & fries

Grilled Chicken Burger

Little gem lettuce, tomato in a brioche bun & fries (dfa)
(gfa)

Fish Goujons

Hand cut chips (df)

Crispy chicken

rice, ratatouille

Tomato Pasta (DF)

Choose to add beans, coleslaw, peas or broccoli

Trio of Ice Cream

Chocolate, strawberry, vanilla (veo)

Brownie

Chocolate sauce, ice cream (gf)

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