

Small Plates

Padron Peppers - Sugar snaps peas, garlic aioli (gf)(vea)	9
Halloumi - Sweet chilli, chorizo jam (gf)	10
Korean Pork Belly - Chicharron, parmesan, garlic aioli	9
Squid - Lemon aioli, pickled shallot, coriander	8
Welsh Rarebit - Worcestershire sauce, cherry tomato, Lincolnshire poacher, sourdough (v)	8
In-house Focaccia - Olive oil & balsamic (v)(df)	7
Tempura Prawns - Lemon aioli, sweet chilli (df)	9.5
Duck Leg Rillettes - Worcestershire sauce, peppercorn sauce (gfa)	10
Camembert - Truffle honey, confit garlic, sourdough (v)(gfa)	11.5
Spiced Tomato Soup - Cherry tomato, focaccia (ve)(gfa)	8

Sides

Pomme Puree (gf)	5
Pomme Anna (gf)	4.5
Hand Cut Chips / Fries (gf)(ve)	4
Broccoli, Garlic Butter (gf)(vea)	6
House Salad (gf)(ve)	5
Panzanella Salad (df)(gfa)	5
Garlic Bread	5
Add Cheese	2

Sauces

Peppercorn Sauce (gf)	4
Forestier Sauce (gf)	4
Garlic Butter (gf)(v)	4
Garlic Aioli (gf)(v)	2
Lemon Aioli (gf)(df)	2
Sriracha Mayo (gf)(v)	2

Your ALLERGY ADVICE: Please note that our food is prepared in an environment where nuts are present.
(N) Contains nuts (GF) Gluten Free (V) Vegetarian (VE) Vegan (DF) Dairy Free.

Mains

Seabass - Pomme anna, bon fem sauce, samphire, lemon aioli (gf)(Contains pork)	24
Plant Burger - Tomato, lettuce, chimichurri, pickles, lemon aioli, fries (ve)	18
Frutti Di Mare Linguine - Squid, prawns, clams, samphire, tomato sauce (df)	23
Pan Seared Coley - Pomme Puree, braised leek, Lincolnshire poachers mornay, pangrattato	20
Beer Battered Haddock - Garden peas, tartare sauce, lemon (dfa)	20
Duck Breast - Pomme puree, duck leg rilette, blackberry jus, tender stem broccoli, roasted plum ketchup	27
Beef Ragu Pappardelle - Parmesan, pickled shallot, pangrattato (dfa)	19
Roasted Tomato Linguine - Cherry tomatoes, pickled shallot (ve) Add halloumi or crispy chicken breast	16 5
8oz Fillet Steak - Tender stem broccoli, roasted tomato, hand cut chips, roasted plum ketchup (gf)(dfa)	42
10oz Sirloin Steak - Tender stem broccoli, roasted tomato, hand cut chips, roasted plum ketchup (gf)(dfa)	32
Cheeseburger - Two x 3oz beef patties, cheese, brioche bun, lettuce, tomato, gherkin, fries, chorizo jam, garlic aioli	18
Chicken Burger - Crispy chicken breast, brioche bun, lettuce, tomato, gherkin, fries, chorizo jam, lemon aioli (gfa)	19
Pulled Beef Lasagne - Tomato & shallot salad, garlic bread	20
Pork Belly - Pomme anna, braised leek, tender stem broccoli, chorizo jam, forestier sauce, chicharron (gf)	21
Korean Loaded Fries - Pork belly bites, chicharron, parmesan, garlic aioli	12
Panzanella Salad - Mixed leaves, croutons, olives, padron peppers, tomatoes (ve)(gfa) Add Halloumi or crispy chicken breast (gf)	16 5

Desserts

Warm Cookie Dough - White chocolate cremeux, fudge, vanilla ice cream	10
Sticky Toffee Pudding - Fudge, toffee sauce, vanilla ice cream	9
Affogato - Double espresso, vanilla ice cream (gf)	6
Cherry Cheesecake - Pretzel base, cherry gel	9
Pumpkin Spiced Pecan Pie - Caramelised pecans, chocolate soil, vanilla ice cream (ve)	10
S'mores Brownie - Honey marshmallow, biscuit, white chocolate sauce (gfa)	9

Sorbets

1 scoop	2.5
2 scoops	4
3 scoops	5.5

Your ALLERGY ADVICE: Please note that our food is prepared in an environment where nuts are present. (N) Contains nuts (GF) Gluten Free (V) Vegetarian (VE) Vegan (DF) Dairy Free.





THE
Cliff
HOTEL



Light Bites - *Served Monday-Saturday 12 noon - 5pm*

'Filet o fish' Rocket, tartare, tortilla crisps	11.5
Breaded Chicken Sando Pickles, sriracha mayo, tortilla crisps	12
Croque Monsieur Butchers ham, cheese sauce, tortilla chips	10
Classic Cheese Toastie Mature cheddar, red onion marmalade, tortilla chips (gfa)	9
Steak Frites Sirloin, fries, chimichurri (dfa)(gf)	14
B & C Bagel Brie, cranberry, tortilla crisps (v)(gfa)	9
Loaded Sourdough Roasted tomato, pickled shallot, charred padron pepper, lemon aioli, tortilla crisps (ve)(gfa)	8

Upgrade tortilla crisps to fries 1.5

Your ALLERGY ADVICE: Please note that our food is prepared in an environment where nuts are present. (N) Contains nuts (GF) Gluten Free (V) Vegetarian (VE) Vegan (DF) Dairy Free.



THE
Cliff
HOTEL
SUNDAY MENU -

SMALL PLATES -

In-House Focaccia Olive oil & balsamic (v)	7	Spiced Tomato Soup Cherry tomatoes, focaccia (ve)(gfa)	8
Crispy Squid Lemon aioli, pickled shallot, coriander	8	Camembert Truffle honey, confit garlic, sourdough (v) (gfa)	11.5
Padron Peppers Sugar snaps peas, garlic aioli (gf)(vea)	9	Welsh Rarebit Worcestershire sauce, cherry tomato, Lincolnshire poacher, sourdough (v)	8

MAINS -

Chicken Burger Crispy chicken breast, brioche bun, lettuce, tomato, gherkin, fries, garlic aioli, chorizo jam (gfa)	19	Pulled Beef Lasagne Tomato & shallot salad, garlic bread	20
Pan Seared Coley Pomme Puree, braised leek, Lincolnshire poachers mornay, pangrattato	20	Beer Battered Haddock Hand cut chips, tartare, garden peas, lemon (dfa)	20
Plant Burger Tomato, lettuce, chimichurri, pickles, lemon aioli, fries (ve)(gfa)	18	Roasted Tomato Linguine Cherry tomatoes, pickled shallot (ve) Add halloumi or crispy chicken breast	16 5

ROASTS -

Pork Belly	21	Turkey	20
Topside Beef	22	Nut Roast (v) (veo) (n)	20

Roast potatoes, glazed carrots, glazed parsnips, pork stuffing, sweet potato puree, sauteed leek, tenderstem broccoli, gravy, Yorkshire pudding

SIDES -

Cauliflower Cheese	6	Fries Herb salt (gf) (df)	4
Yorkshire Pudding	2	Hand Cut Chips Herb salt (gf) (df)	4
Roast Potatoes	4	Pomme Puree (gf)	5
Panache of Sunday Vegetables	6	House Salad	5
Garlic Bread	5		

Your ALLERGY ADVICE: Please note that our food is prepared in an environment where nuts are present. (N) Contains nuts (GF) Gluten Free (V) Vegetarian (VE) Vegan (DF) Dairy Free.



THE
Cliff
HOTEL

CHILDRENS MENU

(Up to 12 years old) Two Courses for 12

Cheeseburger

Lettuce, tomato, brioche bun, fries

Grilled Chicken Burger

Lettuce, tomato, brioche bun, Fries (dfa) (gfa)

Fish & Chips

Haddock, hand cut chips (df)

Sausages

Fries (gf)(df)

Choose to add beans, peas or broccoli



(Up to 12 years old) Two Courses 10

Tomato Soup

Warm bread (ve)(gfa)

Cheese on Toast

Salad (v)(gfa)

Choose to add beans, peas or broccoli



(Up to 12 years old) Roasts 11

Pork Belly

Turkey

Topside Beef

Nut Roast

(v) (veo) (n)

Roast potatoes, glazed carrots, glazed parsnips, pork stuffing, sweet potato puree, sauteed leek, tenderstem broccoli, gravy, Yorkshire pudding

Desserts

Trio of Ice Cream

Chocolate, strawberry, vanilla (veo)

Brownie

Chocolate sauce, ice cream (gf)



Your ALLERGY ADVICE: Please note that our food is prepared in an environment where nuts are present. (N) Contains nuts (GF) Gluten Free (V) Vegetarian (VE) Vegan (DF) Dairy Free.

THE
Cliff
HOTEL

