

Menu

Evening Dining Spm - 9pm

STARTER

Anti pasti 14
Cured meats, cheese, olives & bread selection (gfa)

Bread and oils 9
Warm bread selection

Bruchetta 12
Tomato, mozerella & balsamic glaze (gfa)

Tempura prawns 10
Thai sweet chilli dipping sauce (df)

MAIN COURSE

Pan fried seabass 22
Colcannon mash, tenderstem & lemon chive cream sauce (gf)

Pork belly 23
Apricot stuffing, spring onion mash, glazed carrots, parsnip crisp & port jus

8oz Sirloin 29
Chips, roasted tomato, mushroom & salad (gf)(dfa)

Lambs liver & bacon 20
Creamy herb mash, onion gravy & gargen peas

Moules marinier 20
Fries & sourdough bread (gfa)

King prawn & chorizo linguini 21
Creole style cream sauce (gf)

Cajun sweet potatoe roulade 19
Herb roasted new potatoes, green beans & sundried tomato (ve)

SAUCES

Peppercorn sauce (dfa) 3.5

Diane sauce (dfa) 3.5

Garlic & herb butter (dfa) 3

DESSERTS

Creme brulee 8.5
Lemon shortbread

Baked cheesecake 9
Fresh fruit & raspberry sorbet (gf)

Berry panna cotta (gf) 10

The Cliff Hotel