

## STARTERS & NIBBLES

Crispy Calamari (GF) served with zesty mayonnaise & chargrilled lime	£5.25
Halloumi Fries (V) served with chilli & ginger jam	£5.00
Selection Of Warm Breads (V) served with olive oil, balsamic vinegar & garlic olives	£4.00
Soup Of The Day (V) served with toasted sourdough bread	£4.50
Whitebait served with tartare sauce & toasted sourdough bread	£6.50
Tiger Prawn Skewers In Garlic Butter served on a bed of rocket & toasted ciabatta (GF without the bread)	£7.00
Chicken Wings (GF) available in either a buffalo, BBQ or piri piri sauce	£6.00
Cauliflower Fritters (VE) (GF) served with a roasted garlic dip	£4.50
Chicken Liver Pate served with a balsamic tomato chutney & toasted sourdough bread	£6.00
Crab Cakes served with a zesty mayonnaise	£6.25
Sticky Glazed Pork Ribs (GF)	£7.00
Cliff Sharing Platter crispy calamari, halloumi fries, BBQ chicken wings, cauliflower fritters & crab cake with chilli & ginger jam & zesty mayonnaise	£14.00

All dishes are prepared fresh in our kitchen, so please ask your server if you have any specific dietary requirements or would like more information on any of our dishes. 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

## Main Menu

Beer Battered Fish & Chips served with mushy peas & tartare sauce <i>£1 from each Fish &amp; Chips sold will go to St Mary Magdalene Food Bank</i>	£11.95
Sea Bass Fillets (GF) served roasted new potatoes, seasonal greens & salsa verde	£13.95
Norfolk Sausages & Mash served with creamy mash potato, seasonal greens & onion gravy	£10.95
Mushroom Linguine (V) mushroom & spinach in a rich cheesy sauce with garlic bread	£9.95
Carbonara smoked bacon in a rich cheesy sauce with garlic bread	£11.95
Honey Cured Ham (GF) served with fried eggs & hand cut chips	£10.95
Buttermilk Chicken Burger in a panko crumb served in a brioche bun with baby gem, tomato, fries & red cabbage coleslaw	£11.50
8oz Beef Burger two 4oz beef patties, in a brioche bun with smoked bacon, cheese, baby gem, tomato, fries & red cabbage coleslaw	£11.50
Sliders beef, chorizo & buttermilk chicken served with fries	£10.50
Falafel & Spinach Burger (V) (VE) served in a bun, baby gem, tomato & vegan slaw	£10.50
Cliff Ploughman's honey glazed ham, chicken liver pate, smoked dapple, piccalilli, apple, celery & toasted sourdough	£12.50
Chicken & Bacon Salad chargrilled chicken, bacon, baby gem, parmesan, croutons, anchovies in a Caesar dressing	£10.50
Pear & Walnut Salad (VE) (GF) pear, walnuts & mixed leaves served with an orange & mustard dressing	£9.95

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## Chargrill

	8oz	10oz	Price Per Ounce
Sirloin (GF)	£15.50	£17.00	£1.50
Rib Eye (GF)	£16.50	£18.25	£1.75
Fillet (GF)	£18.00	£20.00	£2.00
add garlic prawns for			£2.50
add blue cheese, peppercorn or garlic sauce			£2.50

All served with hand cut chips, field mushroom & roasted beef tomato

The Cliff Grill £18.95

6 oz sirloin, 1/4 piri piri chicken, half rack of BBQ pork ribs served with fries, roasted tomato & a field mushroom

## Sandwiches

Served 12 noon – 5pm

Cheese, Spring Onion & Mayonnaise (V)	£6.00
Tuna & Red Onion	£6.50
Prawn & Marie Rose	£7.00
Ham & English Mustard	£7.00
Fish Finger, Tartare Sauce & Rocket	£8.50
Add Fries (instead of crisps)	£2.50

All sandwiches are served on white or brown bloomer bread accompanied with salad & crisps

## Panini

Served 12 noon – 5pm

Chicken, Bacon and Cheese	£9.95
Sundried Tomato, Rocket, Halloumi & Pesto (V) (N)	£8.95
Salami, Chorizo, Mozzarella & Olives	£8.95
Falafel, Spring Onions & Sweet Chilli (VE)	£9.95
Rump Steak, Red Onion Marmalade, Rocket & Cracked Black Pepper	£11.95

All accompanied with fries & salad garnish

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## Jacket Potatoes

Served 12 noon – 5pm

Cheese & Baked Beans (V) (GF)	£7.00
Tuna & Red Onion (GF)	£7.50
Prawn & Marie Rose (GF)	£8.00

All accompanied with salad garnish & red cabbage coleslaw

## Children

### 2 Courses for £4.95p (main & dessert)

Homemade Chicken Goujons

Homemade Fish Fingers

Mushroom & Halloumi Burger (V) (N)  
served with basil pesto

Slider Burgers

1 beef & 1 buttermilk chicken burger

All are served with a choice of fries or vegetables & peas, beans, or salad

Sausage & Mash (GF)

2 Norfolk sausages served with gravy

Carbonara

## Desserts

Chocolate Brownie with Ice Cream

Selection of Ice Creams

## Sides

French Fries (VE) (GF)	£3.00	Sweet Potato Fries	£3.50
Seasonal Vegetables (VE) (GF)	£3.00	Mixed Leaf Salad (VE)	£3.00
Onion Rings (V)	£3.00	Hand Cut Chips (VE)	£3.00
Red Cabbage Coleslaw (V)	£2.50	Garlic Bread/Cheese (V)	£4/4.50

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## Desserts

Sticky Toffee Pudding (V)	£6.00
served with vanilla ice cream & caramel sauce	
Cheesecake	£6.00
served with vanilla ice cream	
Salted Caramel Chocolate Brownie (V)	£6.00
served with vanilla ice cream & chocolate sauce	
Vanilla Crème Brulee (GF)	£6.00
served with homemade shortbread	
Chocolate & Orange Torte (GF) (VE)	£6.00
served with vegan vanilla ice cream	
Norfolk Cheese & Biscuits (V)	£8.50
a selection of 3 Norfolk cheeses, house chutney, apple, celery, grapes & biscuits	
Selection of Sorbet (VE) (GF) & ice creams (per scoop)	£1.50

## Hot Beverages

decaf available on request

Americano	£2.50
Single/Double Espresso	£2.00/3.50
Flat White	£3.00
Latte/Cappuccino	£3.00
Liqueur Coffees	£5.50
English Breakfast Tea	£2.20
Selection of teas – Ask your server for details	
Hot Chocolate/White Hot Chocolate	£3.00
Cognac, Port, Sherry & Liquors Available	

## Cream Tea

Homemade fruit scones with jam, clotted cream, butter  
with a pot of tea or cafetiere of coffee

1 Scone	£4.00
2 Scones	£5.50

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