

MENU

Head Chef Jed and his team invite you to enjoy our fresh, locally sourced produce prepared with passion in a Cliff menu that provides all the classics you love and more.

Artisan Bread (v) - Served with olive oil, balsamic and Maldon sea salt	6.95
Olives (v) - Selection of green and Kalamata olives	3
Soup of the Day (v) - A delicious soup made with fresh local ingredients served with crusty bread	5
Breaded Whitebait - Mixed leaf salad, tartare sauce with granary bread	7
Garlic Prawns - Served with rustic bread	7.95
Charcuterie to Share - A selection of Spanish and mediterranean cured meat, olives, rocket, balsamic, olive oil and rustic bread	14

FISH & SEAFOOD GRILL

Grilled Seabass Fillet - Served with sautéed chorizo and new potatoes, spinach and olive tapenade	13.95
Whole Grilled Lemon Sole - Served with brown shrimp, samphire and caper butter	18
Grilled Salted Hake - Served with chive mash potato and citrus salsa	14
Steamed Mussels - Served in a white wine sauce with cream, garlic and parsley with rustic bread	12
Seafood Tagliatelle - Black tiger prawns, scallops, mussels and chipotle sauce	16.95
Fish Curry - Served with rice and garlic naan	11

SIDE DISHES

Triple Cooked Beef Dripping Chips 4	Battered Onion Rings (v) 3
Skinny Fries (v) 3	Creamy Coleslaw (v) 2
Sweet Potato Fries 4	Seasonal Vegetables (v) 3
Buttered New Potatoes (v) 3	Ciabatta Garlic Bread (v) 4
Fine Beans (v) 3	Ciabatta Garlic Bread with Cheese (v) 5
Fresh Mixed Leaf Salad (v) 3	Mash Potato (v) 3

GRILL

All of our beef is from cattle that have been fed a natural grass based diet and the meat is matured for 21 days to give a rich mellow flavour and supreme tenderness, however steak becomes less tender the longer it is cooked.

Chargrilled 10oz Beef Burger - Served in a brioche bun topped with smoked bacon and melted cheddar cheese with triple cooked beef dripping chips and salsa	11.95
Chargrilled Chicken Breast Burger - Succulent free range whole chicken breast served in a brioche bun topped with smoked bacon and melted cheddar cheese with triple cooked beef dripping chips and coleslaw	11.95
Char-grilled Horseshoe Gammon Steak (gf) - Served with triple cooked beef dripping chips, fried egg, flat mushroom and roast tomato	12.95
10oz Sirloin Steak (gf) - A flavoursome and tender cut of beef from the sirloin	22
10oz Rib Eye Steak (gf) - A very juicy and popular steak from the rib section. Tender and less lean than most with a said marbled effect	22
10oz Fillet Steak (gf) - A soft, luxurious fillet steak. Tender and said to melt in the mouth	26.5
Rump Steak (gf) - Cut from the prolonged strip loin or from the rump	19
Grill Sauces to Compliment Classic Peppercorn, Garlic Sauce, Blue Cheese	2

All our steaks are served with field mushroom, roast tomato and triple cooked beef dripping chips

CLASSICS

Catch of the Day - Served with triple cooked beef dripping chips, mushy peas and tartare sauce	9.95
Honey Glazed Ham - Hand carved honey glazed gammon served with two locally laid free range eggs and triple cooked beef dripping chips	9.95
Whole Tail Breaded Scampi - Served with triple cooked beef dripping chips, garden peas and tartare sauce	11.95
Cumberland Sausage (gf) - A trio of gluten free cumberland sausages served with green beans, onion rings and onion gravy with creamy mash	11.95
Chilli Con Carne - Served with rice, tortilla chips, guacamole and sour cream	9.95
Rigatoni Pasta Bolognese - Rigatoni pasta tossed with our zesty meat sauce and finished with grated parmesan cheese served with garlic bread	12.95
The Cliff Hunter's Chicken - Grilled chicken breast topped with smoked bacon, Monterey Jack cheese and smothered with a whisky infused BBQ sauce served with coleslaw and beef dripping chips	12.95

Food is served daily - 12-9.30pm
(v) Vegetarian (ve) Vegan (gf) Gluten Free

SALADS

Ploughman's - A selection of 3 cheeses with honey roast ham, paté, ale chutney, apple & celery with biscuits	12
Chicken & Crispy Bacon Salad - Served with piquillo peppers, olives, mixed leaf salad, cherry tomatoes and house dressing	12.95
Nicoise Salad - Hot smoked salmon fillet, potato salad, green beans, hard boiled eggs, olives, tomatoes and basil oil	11.95

PANINI'S

All accompanied with skinny fries and fresh salad garnish

Chicken, Pepperoni, Mozzarella & Pesto	7
Smoked Cheese and Bacon	7
Spinach, Artichoke & Vegan Cheese (ve)	7
Sundried Tomato, Mozzarella & Basil Pesto (v)	7

VEGAN & VEGETARIAN

Vegan Sausages (ve) - Served with mash potato and green beans	11
Goat's Cheese Salad (v) - Served with sun dried tomato, avocado and rocket	9.95
Root Vegetable Spaghetti Salata (ve) - Served with roasted beetroot, walnuts and house dressing	10.5
Vegan Tacos (ve) - Cauliflower and wild mushrooms with spices and fresh herbs served with fresh salsa, chilli, coriander and lime	12.95

CHILDREN'S

Cumberland Sausages - Two thick Cumberland sausages served with mash potato and gravy	5
Vegan Sausages (ve) - Two thick Vegetarian sausages served with mash potato and gravy	5
Battered Fresh Fish - Local fresh battered fillet of fish with garden peas and chips	5
Homemade Chicken Nuggets - Chicken pieces covered in breadcrumbs served with chips, peas or baked beans	4
Rigatoni Pasta Bolognese - Rigatoni pasta tossed with our zesty meat herb sauce and finished with grated parmesan cheese	4

SANDWICHES

BLT - The ultimate classic with thick cured bacon, beef tomato and fresh lettuce	7
Atlantic Prawns in Classic Seafood Sauce	7
Vintage Cheddar Cheese and Red Onion Marmalade (v)	6
All of the above are served on white or brown bloomer bread, accompanied with salad and kettle crisps	
Add fries instead of crisps	Additional 2.5
Posh Homemade Fish Finger Sandwich - Served on artisan bread with tartare sauce	8
Steak Sandwich - Served with salad leaf, red onion marmalade, deep fried pickle and skinny fries	11

JACKET POTATOES

Fresh oven baked potato with a choice of filling, salad and coleslaw

Tuna and Red Onion - Dolphin friendly tuna flakes with fresh red onion	5.95
Cheese and Bacon - Vintage cheddar with thick cured bacon	6.5
Chilli Con Carne - Homemade spicy chilli con carne	6.5
Black Tiger Prawns - In a classic seafood sauce topped with a shell on langoustine	8.5

DESSERTS

Sticky Toffee Pudding - With clotted cream ice cream, toffee sauce and a rum and fruit compote	7
Cheesecake of the Day	6.95
Cheese and Biscuits - A selection of 3 Norfolk cheeses and one guest cheese with house chutney, apple, celery and biscuits	9.95
Lemon Tart	5
Chocolate Brownie - With warm chocolate sauce and vanilla pod ice cream	5.95
Chocolate Truffle Torte - With a shimmering profiterole served with fresh cream	7

FANCY SOMETHING DIFFERENT?

**ASK A MEMBER OF OUR TEAM
ABOUT OUR DAILY SPECIALS**

HOT BEVERAGES

Espresso - Small intense flavour	2	
Café Latte - Shot of espresso and hot steamed milk	3	
Americano - A delicious coffee that mixes shots of espresso with hot water with or without steamed milk	2.5	
Cappuccino - Espresso with steamed, frothy milk and chocolate flakes	3	
Mocha - Espresso with hot chocolate	3	
Hot Chocolate - Rich chocolate powder, chocolate flakes to create a deliciously creamy and rich hot chocolate	3	
Range of Liqueur coffees available		
Pot of Tea		
For one - 1.8	For two 2.5	
Speciality Teas 2.2		
Small Cafetieré 3	Medium Cafetieré 6	Large Cafetieré 8

AFTERNOON TEA

Fabulous fruit scones served with Tiptree fruit jam and Devon clotted cream with a pot of tea or a coffee

One Scone 4

Two Scones 5

HIGH TEA

Served with Savoy sandwiches, fabulous fruit scones with Tiptree jam and Devon clotted cream with fresh cakes	14
with a glass of bubbly	17

Must be pre booked at reception with 24 hours booking notice

SUNDAY CARVERY

**BOOK NOW FOR CARVERY
AT RECEPTION**

SERVED EVERY SUNDAY FROM 12PM

THE CLIFF HOTEL

Full list of allergens behind the bar and any dietary requirements please speak to a member of the team

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