

The Clibbe

LOUNGE BAR & KITCHEN
EST 2016

Menu

STARTERS

Locally Sourced Baked Mussels White wine cream, shallots, garlic and a touch of parsley	9.75
Kentish Goat's Cheese & Beetroot Salad Raspberry vinaigrette	8.25
Smoked Chicken & Sundried Tomato Salad Parmesan & balsamic dressing	8.25
Soup of the Day Toasted malted bloomer	7.25
Warm Sourdough Bread Salted English butter	3.50
Classic Prawn Cocktail Toasted malted bloomer	8.95
Potted Pork Rilette Cornichons & toasted malted bloomer	8.25

PIZZA

12" Barrel & Stone Gluten-Free & Vegan Options Available	
Rock the Parma Tomato sauce, ham, grated parmesan & fresh rocket	13.50
The Garden Club Tomato sauce, creamy fior di latte mozzarella, grilled courgettes, mushrooms & red piquant peppers	13.50
Nice & Spicy Tomato sauce, creamy fior di latte mozzarella, roquito chilli, red piquant peppers & salami	13.50
Rustic Classic Margherita Tomato sauce, creamy fior di latte mozzarella & basil oil	12.50

SIDES

Skin on Fries	3.95	Fresh Seasonal Salad	3.95
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MAINS

CLIFFE CLASSICS

King Prawn Linguini Tomato & basil sauce, chilli, garlic & rocket	17.95
Ale Battered Cod Minted mushy peas, tartare sauce & chips	17.25
Charcuterie Smoked duck, smoked chicken, Parma ham, olives, cornichons, served with sourdough & English butter	15.25
Grilled Chicken Burger Brioche bun, harissa mayo, baby gem, tomato, onion rings, accompanied with chips & coleslaw	15.75
Vegetarian Curry of the Day (V) Fragrant basmati rice & naan bread	16.75
The Cliffe Beef Burger Brioche bun, baby gem, tomato, mayo, J.D. bacon jam, Monterey Jack cheese, onion rings accompanied with chips & coleslaw	16.50
Umami Veggie Burger (V) Umami means "deliciousness" in Japanese. Described as a meaty, savoury taste similar to mushroom with beetroot, brioche bun, harissa mayo, baby gem, tomato, onion rings, served with chips & coleslaw	15.25
Tomato & Fresh Basil "Orzotto" (V) Orzo cooked with tomato sauce & fresh basil, garnished with sun-dried tomatoes & parmesan cheese	16.75
Baked Fillet of Hake Buttered new potatoes, green vegetables, tomato and basil sauce	19.95
Garlic & Thyme Roasted Chicken Creamy mashed potato, green vegetables, cider & wild mushroom sauce	17.75
Beef & Ale Casserole Mashed potato and seasonal vegetables	18.50
10oz Prime Sirloin Steak Button mushrooms, grilled tomato, onion rings, chips & choice of green peppercorn or garlic butter sauce	27.50
Seafood Moqueca King prawns, mussels, tomato and coconut sauce, flavoured with coriander, lime, garlic and chilli, accompanied with rice	19.25

TAPAS

Cod Goujons (G) Tartare sauce	6.50	Salt & Pepper Squid (G) Sweet chilli & lime dip	6.50
Tiger Prawns (G) Tomato sauce, chilli, garlic and flatbread	6.50	Beef Brisket Bon Bons (G) Panko bread crumbs, chilli & BBQ sauce	6.00
Hot & Spicy Chicken Wings (G) Kimchi	6.00	Roasted Courgette (G) (VE) Tomato, garlic, olives & flatbread	5.50
Houmous (G) (VE) Flatbread	5.50	Breaded Whitebait (G) Tartare sauce	6.00
Tzatziki (G) Flatbread	5.50	Halloumi (G) Harissa mayonnaise	6.00
Piquant Queen Olives (VE) Pitted	3.50	Flatbread (G) (VE) & olive oil	3.50

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. If you are an allergen sufferer, please ask your server for more detailed information. Our recipes are subject to change; therefore, you are advised to check allergen information on every visit.