

THE CLIFFE

STARTERS

THAI STEAMED MUSSELS 10 Tomato, coconut milk, lime, garlic, chilli, and coriander	SPICED BLOODY MARY PRAWN COCKTAIL 9 Malted bloomer
GOAT'S CHEESE & BEETROOT SALAD 9 Raspberry vinaigrette	PROSCIUTTO & SUNDRIED TOMATO SALAD 9 Parmesan & balsamic dressing
SOUP OF THE DAY 8 Toasted malted bloomer	HAM HOCK TERRINE 9 Pickled beetroot, cornichons, toasted sourdough
BURRATA & NECTARINE SALAD 10 Fresh burrata, ripe nectarine, baby leaves, balsamic and basil oil	

TAPAS

FISH GOUJONS 7 Tartare sauce	HOUMOUS 6 Flatbread
TIGER PRAWNS 7 Tomato, chilli and garlic sauce	PIQUANT QUEEN OLIVES 4 Pitted
CHICKEN WINGS 7 With sweet chilli & lime	SALT & PEPPER SQUID 7 Sweet chilli & lime dip
HOT HONEY CHICKEN TENDERS 7 Ranch dip	BEEF BRISKET BON-BONS 7 In panko breadcrumbs, chilli & BBQ sauce
ROASTED COURGETTE 6 Tomato, garlic & olives	HALLOUMI 7 Harissa mayonnaise
BURRATA & SUNDRIED TOMATO 7 With rocket, basil oil and balsamic	SUNDRIED TOMATO & OLIVE OIL 6 With flatbread
CHORIZO & POTATO 7 With roasted peppers & tomato	GARLIC & SAFFRON ANCHOVIES 7 Crusty sourdough
ROASTED PADRON PEPPERS 5 Olive oil, garlic, sea salt and black pepper	WARM SOURDOUGH BREAD 4 Salted English butter

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.

MAINS

KING PRAWN LINGUINI 18 Tomato & basil sauce, chilli, garlic & rocket	TOMATO & BASIL "ORZOTTO" 17 Orzo cooked with tomato sauce & basil, garnished with sun-dried tomatoes & parmesan cheese
FISH & CHIPS 18 Minted mushy peas, tartare sauce & skin on fries	VEGETARIAN CURRY OF THE DAY 17 Fragrant basmati rice & naan bread
GRILLED CHICKEN BURGER 16 Brioche bun, harissa mayo, baby gem, tomato, onion rings, skin on fries & coleslaw	BAKED FILLET OF SEABASS 22 Chilli, coriander and caper salsa, buttered new potatoes, seasonal vegetables
THE CLIFFE BEEF BURGER 18 Brioche bun, baby gem, tomato, mayo, J.D. bacon jam, Monterey Jack cheese, onion rings, skin on fries & coleslaw	GARLIC & THYME ROASTED CHICKEN 18 Creamy mashed potato, green vegetables, cider & wild mushroom sauce
UMAMI VEGGIE BURGER 16 Brioche bun, beetroot, harissa mayo, baby gem, tomato, onion rings, skin on fries & coleslaw	RIOJAN PORK TENDERLOIN 18 Chorizo, red peppers, tomatoes, saffron oil, new potatoes, tenderstem broccoli.
SEAFOOD MOQUECA 21 King prawns and mussels in a coconut, tomato, lime, chilli and coriander sauce, served with rice	100Z PRIME SIRLOIN STEAK 27 Button mushrooms, grilled tomato, onion rings, skin on fries & your choice of green peppercorn or garlic butter sauce

PIZZA

12" Barrel & Stone Gluten free & Vegan options available
ROCK THE PARMA 14 Tomato sauce, ham, parmesan & fresh rocket
THE GARDEN CLUB 14 Tomato sauce, mozzarella, grilled courgettes, mushrooms & red piquant peppers
NICE & SPICY 14 Tomato sauce, mozzarella, salami, roquito chilli & red piquant peppers
RUSTIC CLASSIC MARGHERITA 13 Tomato sauce, mozzarella & basil oil

SIDES

SKIN ON FRIES 4
FRESH SEASONAL SALAD 4
SEASONAL VEGETABLES 4



DESSERTS			
CHEESE PLATTER	10	DECADENT DARK CHOCOLATE MOUSSE	8
Goat's cheese, blue cheese, cheddar, camembert, onion chutney, grapes & crackers		Raspberry sorbet	
SICILIAN LEMON TART	8	SORBETS	6
Mango sorbet		Lemon, mango & raspberry 3 scoops of choice	
DAIRY ICE-CREAMS	6	STICKY TOFFEE PUDDING	8
Vanilla, chocolate & strawberry 3 scoops of choice		Clotted cream ice cream	

WINES			
WHITE WINE	175ML	250ML	BOTTLE
VINA ARROBA CHARDONNAY - SPAIN	5.75	7.5	21
ESPINOS Y CARDOS SAUVIGNON BLANC - CHILE	6	8.2	23.5
BELLA GIULIANA PINOT GRIGIO - ITALY	7	8.5	25
SUGAR LOAF SAUVIGNON BLANC - NEW ZEALAND	8.6	10	30
RED WINE	175ML	250ML	BOTTLE
VINA ARROBA TEMPRANILLO - SPAIN	5.75	7.5	21
ESPINOS Y CARDOS MERLOT - CHILE	6	8.2	25
PASCUAL TASO ESTATE MALBEC - ARGENTINA	9.7	12.5	38
EL MESON RIOJA - SPAIN	6	8.2	25
WOOLAMIA SHIRAZ - AUSTRALIA	-	-	30
ROSÉ WINE	175ML	250ML	BOTTLE
WILDWOOD ZINFANDEL ROSÉ - USA	5.75	7.5	22
SAINT LOUIS DE PROVENCE ROSÉ - FRANCE	8	10	30
SPARKLING & CHAMPAGNE	GLASS 200ML		BOTTLE
BELLA GIULIANI PROSECCO	8		30
BORGIO MOLINO PROSECCO ROSÉ	-		30
MERCIER BRUT	-		60
VEUVE CLICQUOT YELLOW LABEL	-		75
MOËT & CHANDON BRUT IMPERIAL ROSÉ	-		90

HOT DRINKS			
AMERICANO	3.5	FLAT WHITE	3.5
ESPRESSO	3	MOCHA	3.5
DOUBLE ESPRESSO	3.5	HOT CHOCOLATE	4
CAPPUCCINO	3.5	Add cream or marshmallows	0.6
LATTE	3.5	POT OF TEA FOR 1	3
		POT OF TEA FOR 2	5

COCKTAILS			
PORNSTAR MARTINI	9.5	THE CLIFFE ICED TEA	11
Vanilla Vodka, Passion Fruit Puree, Vanilla Syrup, Pineapple Juice & Fresh Lime, served with a shot of Prosecco. Garnished with a Passionfruit slice		Havana 3yr Rum, Vodka, Gin, Tequila, Cointreau, Coca-Cola, Sugar Syrup & Lemon Puree. Garnished with a Lemon slice	
MIRAMAR	10.5	RHUBARB BLOOM	10
Vodka, Malibu and Blue Curacao liqueur with pineapple, lime and cherry.		Rhubarb gin, elderflower liqueur and pineapple with a hint of citrus.	
RASPBERRY & PASSION DAIQUIRI	9	APEROL SPRITZ	9.5
Havana 3yr Rum, Passoã, Sugar Syrup, Lime Puree & Fresh Raspberries. Garnished with a Lime wedge		Aperol & Prosecco. Garnished with Orange slices	
TENNESSEE SOUR	10	LIMONCELLO SPRITZ	9.5
Classic bourbon sour made with Jack Daniels No. 7		Zesty Limoncello, chilled Prosecco and soda with fresh lemon.	
SUNSPILL	10.5	PIÑA COLADA	11
Amaretto, tequila, peach liqueur and pineapple with a grenadine float.		Malibu, Havana 3yr Rum, cream and pineapple juice blended with lime and vanilla.	
ESPRESSO MARTINI	9.5	COFFEE LIQUEUR	8
Kahlua Coffee Liqueur, Smirnoff Vodka, Fresh Espresso & Sugar Syrup. Garnished with Coffee Beans		Please speak to our staff to hear our Coffee Liqueur options	
SEX ON THE BEACH	9.5		
Vodka, peach schnapps, cranberry and orange juice with a citrus twist			
HUGO SPRITZ	9.5		
Elderflower liqueur, Prosecco and soda over ice, finished with fresh mint			

