

THE CLIFFE

A LA CARTE SET MENU

STARTERS

TOMATO & BASIL SOUP Toasted malted bloomer	8	SPICED BLOODY MARY PRAWN COCKTAIL Malted bloomer	9
KENTISH GOAT'S CHEESE & BEETROOT SALAD Raspberry vinaigrette	9	HAM HOCK TERRINE Pickled beetroot, cornichons, toasted sourdough	9
BURRATA & NECTARINE SALAD Fresh burrata, ripe nectarine, baby leaves, balsamic and basil oil	10	PROSCIUTTO & SUNDRIED TOMATO SALAD Parmesan & balsamic dressing	9

MAINS

GARLIC & THYME ROASTED CHICKEN Creamy mashed potato, green vegetables, cider & wild mushroom sauce	18	BAKED FILLET OF SEABASS Chilli, coriander and caper salsa, buttered new potatoes, seasonal vegetables	22
TOMATO & BASIL "ORZOTTO" Orzo cooked with tomato sauce & basil, garnished with sun-dried tomatoes & parmesan cheese	17	THE CLIFFE BEEF BURGER Brioche bun, baby gem, tomato, mayo, J.D. bacon jam, Monterey Jack cheese, onion rings accompanied with chips & coleslaw	18
RIOJAN PORK TENDERLOIN Chorizo, red peppers, tomatoes, saffron oil, new potatoes, tenderstem broccoli	18	SWEET POTATO, CHICKPEA & SPINACH CURRY Fragrant basmati rice & naan bread	17

DESSERTS

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

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.

