

MENU

TO START

Soup of the Day, Bread (v) £6.5

Twice Baked Classic Gruyere Soufflé (v) £8.5 / with Pancetta & Leek £10.5

Tempura Prawns, Pickled Cucumber, Yuzu, Coriander £8.5

Halloumi 'Lollipop', Charred Courgette, Tomato & Basil Dressing (v, gf) £7

Sweet Chilli, Prawn & Crayfish Cocktail, Gem, Tomato, Crostini, Chervil £8.5

Charred Mackerel Fillet, Roast Beetroot, Watercress, Lemon (gf) £8

Ham & Smoked Winchester Cheese Croquette, Crackling, Apple Purée £7.5

MAINS

Hampshire Steaks 28 Day Matured, Green Beans, Tomatoes, Wild Mushrooms, Chunky Chips (gf)

8oz. Fillet £28 / 10oz Sirloin £22.5

Add Red Wine Jus / Blue Cheese Sauce / Peppercorn Sauce All £3.5

Pan Fried Teriyaki Salmon Fillet, Japanese Rice Cake, Wilted Pak Choi, Crispy Seaweed, Sesame Dressing (gf) £18.5

Buttermilk Fried Chicken Breast Burger, Baby Gem Lettuce, Garlic Aioli, Tomato, Pretzel Bun, Sweet Potato Fries, Slaw £14

Add Dorset Coastal Cheddar £1.5 / Blue Cheese £1.5 / Bacon £2

Winter Root & Fruit Salad, Roast Beetroot, Plums, Mint, Pecans, Smashed Corn, Pomegranate (vegan, gf) £12.5

Add Teriyaki Salmon £6 / Goats Cheese £2 / Halloumi £2

Tempura Prawns, Pickled Cucumber, Yuzu, Coriander £15.5

Sourdough Battered Fish, Chunky Chips, Crushed Peas, Homemade Tartare Sauce £14

Drunken Three Bean & Spinach Pot, Charred Sourdough, Crispy Kale (vegan) £12.5

Add Halloumi £2 / Hummus £2

Mac 'n' Cheese, Smoked Haddock & Crayfish Tails, Dressed Leaves, Sourdough Garlic Bread £14

Rump of Dorset Lamb, Roast Beetroot, Warm Mint, Plum, Pecan & Smashed Corn Salad (gf) £19.5

Braised Beef Cheek, Horseradish Mash, Cavolo Nero, Pancetta & Wild Mushroom Sauce (gf) £18.5

Calves Liver & Bacon, Dauphinoise, Greens Beans, Caramelised Red Onion Jus £17.5

Bit on the Side

£3.5 *Each*

Chunky Chips / Seasonal Vegetables / Side Salad / Sourdough Garlic Bread / Tomato & Onion Salad

£4 *Each*

Sweet Potato Fries / Dauphinoise Potatoes

TO FINISH

Orange & Brandy Cheesecake, Honeycomb £7

Blackberry Syrup Sponge, Caramel Pecan Ice Cream £7

Cranberry Bread & Butter Pudding, White Chocolate Custard £7

Sticky Coconut Rice Pudding, Mango & Pineapple (vegan, gf) £7

Black Forest Sundae, Cherry Ripple Ice Cream, Chocolate Sponge, Cherry Compote (gf) £7

Trio of Jude's Ice Cream & Sorbets (gf) £6.5

Local Cheese Selection, House Chutney, Grapes, Celery, Biscuits £12

Please let a member of the team know if you have any allergies or intolerances as not all dishes state the full ingredients list

The Cliff House

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EAT | DRINK | SLEEP

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