

# ALPINE BAR MENU



BARTON-ON-SEA

## LIGHT BITES

**Soup of the day**, focaccia £7.5

**Caramelised onion & vintage cheddar arancini**, balsamic reduction (v, gf) £8

**Tempura prawns**, sweet chilli sauce (gf) £12

## SHARERS

**Alpine board**, cured meats, pigs in blankets, ham & cheddar croquettes, breaded brie & cranberry, sauerkraut, artisan breads £25

**Baked camembert**, confit garlic & rosemary, artisan breads (v) £16

**Artisan breads**, marinated olives, hummus, oil & balsamic (p) £8

**Fishy board**, tempura prawns, prawn & crayfish cocktail, fish goujons, smoked salmon, seaweed hummus (gf) £25

**Nachos**, guacamole, sour cream, salsa, cheddar, jalapenos £16.5 (p)

## FLATBREADS

All served with fresh tomato sauce, on a flatbread base

**The festive**, roast turkey, brie, cranberry £13

**The farmer**, cured meats £13

**The fisherman**, prawns, crayfish, basil pesto £13

**The classic**, mozzarella, heirloom tomatoes (v) £12

Plant based flatbread available - please ask upon ordering

## MAINS

**Beer battered fish**, chunky chips, crushed peas & tartare sauce (gf) £19

**Alpine cheeseburger**, burger sauce, gem lettuce, tomato, pretzel bun, skinny fries, slaw £18 add bacon £1.5

**Moving mountains vegan burger**, portobello mushroom, tomato relish, gem lettuce, tomato, pretzel bun, slaw, skinny fries (ve) £16 add vegan applewood £1.5

(p)= plant based dish available

Please let a member of the team know if you have any allergies or intolerances as not all dishes state the full ingredients list. All food is freshly prepared in our kitchen, and as such traces of allergens may be present in all dishes.



*The Cliff House*

## HAMPSHIRE DOGS

All served with fries & sauerkraut

**The classic**, hampshire sausage, american mustard, brioche bun, ketchup £11.5

**Cheese chilli dog**, hampshire sausage, beef chilli, coastal cheddar, brioche bun £14

**The vegan**, moving mountain vegan dog, american mustard, brioche bun, ketchup £11

## SUBS

Available 12-5.30pm

Served with slaw & salad

**Christmas sub**, roast turkey, brie, stuffing, pig in blanket, cranberry sauce £10

**Fish finger**, tartare sauce, gem lettuce (p) £9

**Toasted mature cheddar & isle of wight tomato**, spiced chutney (v) £8

**Southern fried chicken**, lettuce, tomato, 'baconnaise' £9.5  
Add cheese £1.5

**Ruben**, pastrami, emmental, thousand island dressing, gherkins £10

## SIDES

Skinny fries | chunky chips (gf) £4.5

Parmesan & truffle fries (gf) £6.5

Pigs in blankets £5

## SOMETHING SWEET

**Belgian waffles**, vanilla ice cream, chocolate sauce (p) £8

**Mini ice cream tub** - choose from chocolate, vanilla, strawberry, salted caramel, lemon sorbet (gf) £4

## FESTIVE DRINKS

**Homemade mulled wine** £8

**Luxury hot chocolate**, milk or white chocolate £5.5  
whipped cream, marshmallows, festive sprinkles  
Choose from: cinnamon | mint | hazelnut | orange

**Boozy hot chocolate** £8.5

Choose from baileys | cointreau | spiced rum | brandy

**Pumpkin spiced old fashioned**, woodford reserve, bitters, pumpkin syrup £10.5

**Winter berry mule**, tarquin's raspberry & rhubarb gin, chambord, lemon juice, berries, ginger beer £11

**Mistletoe margarita**, tequila silver, cointreau, cranberry juice, coconut syrup, fresh lime, soda, rosemary £10.5

## HOT DRINKS

**Speciality tea** breakfast | decaf | earl grey | green  
red berry & flower peppermint | lemongrass & ginger  
chamomile £2.35

**Mozzo coffee** single espresso £2.55 | americano £2.9  
double espresso £2.9 | cappuccino £3.25 | latte £3.25  
flat white £3.25 | hot chocolate £3.3

## KIDS

Includes a glass of apple or orange juice

**Fish goujons**, chips & peas (gf, p) £8

**Butcher's sausages**, chips & peas £8

**Kids cliff top burger**, chips & peas £8

**Macaroni**, served with your choice of either tomato sauce (ve) or cheese sauce (v) £8



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## WHITE

	175ml	250ml	BOTTLE
<b>Cape Heights Chardonnay</b> South Africa Easy drinking, unoaked chardonnay.	£7.1	£8.25	£24
<b>Cape Heights Sauvignon Blanc</b> South Africa A clean, zippy white.	£7.1	£8.25	£24
<b>Mirabello Pinot Grigio</b> Italy Lightly honeyed flavours, zesty lemon.	£7.1	£8.25	£24
<b>Organic Adobe Viognier</b> Chile Layered fruit with lime zest on the palate. A balanced, medium wine. Incredibly moreish.	£8.45	£9.75	£28.5
<b>Whale Watcher Sauvignon Blanc</b> Marlborough, New Zealand Gooseberries & herbaceous notes. Reminds you of what made kiwi sauv famous!	£8.75	£10.1	£29.5

## RED

	175ml	250ml	BOTTLE
<b>Cape Heights Merlot</b> South Africa Great, easy drinking merlot. A favourite.	£7.1	£8.25	£24
<b>Le Fou Pinot Noir</b> France Warm and rich with bright and textured palate.	£8.45	£9.75	£28.5
<b>Bellefontaine Malbec</b> France Rich, moreish malbec from the languedoc region.	£8.75	£10.1	£29.5
<b>Broken Record Shiraz</b> Australia Soft supple victorian shiraz, full of juicy black fruit & a soft silky elegance	£9.15	£10.6	£31

## ROSÉ

	175ml	250ml	BOTTLE
<b>False Bay Cinsault Mourvèdre Rosé</b> South Africa A clean, fruity medium dry rosé. Easy drinking, great alone or with food.	£7.1	£8.25	£24
<b>Burlesque White Zinfandel</b> california Sweet strawberries & cream with juicy red fruits on the palate.	£7.1	£8.25	£24
<b>Saint Louis Provence Rosé</b> France Classic cote de provence, dry rosé.	£9.5	£11.6	£34.5

## BOTTLES

<b>Peroni GF</b> 5% 330ml	£4.5
<b>Peroni 0%</b> 330ml	£4
<b>Rekorderlig wild berries</b> 4% 500ml	£6
<b>Rekorderlig 0% strawberry &amp; lime</b> 500ml	£5
<b>Guinness 0%</b> 440ml	£4
<b>Sol</b> 4.2% 330ml	£4.5

## ON TAP

	PINT	HALF
<b>Madri</b> 4.6% abv.	£6.1	£3.05
<b>Offshore pilsner</b> 4.8% abv.	£5.7	£2.85
<b>Doombar</b> 4% abv.	£5.6	£2.8
<b>Peroni</b> 5.1% abv.	£6.3	£3.15
<b>Aspall suffolk cyder</b> 4.5% abv.	£5.8	£2.9
<b>Asahi</b> 5% abv.	£6.5	£3.25
<b>Guinness extra cold</b> 4.2% abv.	£6	£3
<b>Atlantic APA</b> 4.5% abv.	£5.6	£2.8

Ask a member of the team or pop up to the bar to see what's available today.

## COCKTAILS

<b>Appletini</b> , hendricks gin, lemon juice, fresh orange juice, fresh apple juice, cinnamon	£11
<b>Mistletoe margarita</b> , tequila silver, cointreau, cranberry juice, coconut syrup, fresh lime, soda, rosemary	£10.5
<b>Spiced cranberry daquiri</b> , bacardi rum, triple sec, fresh cranberry juice, cinnamon syrup, lime juice, coconut shavings	£10.5
<b>Blackberry bramble</b> , flip flop gin, blackberries, lemon	£10.5
<b>Long island iced tea</b> , black cow vodka, bacardi, conker gin, tequila, triple sec, lemon, coca cola	£11.5
<b>Cliff top garden</b> , flip flop gin, apple juice, elderflower, mint, lemon, cucumber	£11
<b>Red moon manhattan</b> , malbec, orange marmalade, sugar syrup, courvoisier, fresh orange juice	£10.5
<b>Winter berry mule</b> , tarquin's raspberry & rhubarb gin, chambord, lemon juice, berries, ginger beer	£11
<b>Apple &amp; blackberry crumble</b> , the kraken, crème de mure, blackberries, lemon juice, fresh apple juice, cinnamon syrup, jam, crumble top	£11
<b>Pumpkin spiced old fashioned</b> , woodford reserve, bitters, pumpkin syrup	£10.5
<b>Espresso martini</b> , black cow vodka, espresso, kahlua	£11
<b>Chocolate charm</b> , baileys, jj whitley vodka, chocolate syrup	£10.5
<b>Something you fancy but can't see?</b> The team can make most of the classic cocktails - just ask!	

## MOCKTAILS

<b>Pineapple passion</b> , pineapple juice, vanilla, passion fruit	£5
<b>Ginger apple fizz</b> , apple juice, ginger beer, lime	£5
<b>Pink lemonade</b> , muddled raspberries, lemon, soda	£5
<b>Snowy coconut nojito</b> , lime juice, mint, fresh ginger, coconut syrup, soda	£5.5
<b>No gin cooler</b> , salcombe new london light 0%, elderflower, blackberries, lemonade	£6.5

## GIN LIST

All of our gins are served as a 50ml measure, with our recommended fever tree tonic and garnish.

<b>The cliff house flip flop gin</b> southbourne	£11
Blackberries, mediterranean tonic. Our very own gin, distilled with hampshire plums.	
<b>Salcombe 'four seas' RNLI edition</b> devon	£11.5
Lemon, indian tonic. Smoky citrus and piney juniper. Supporting the RNLI with every bottle sold.	
<b>Café del Mar</b> , ibiza	£10.5
The sunset gin, served with mediterranean tonic and fresh orange. Delicate juniper, fresh citrus & sweet spice.	
<b>Salcombe start point</b> devon	£11
Grapefruit, light tonic. Award winning, citrus led, seaside gin.	
<b>Pinkster</b> cambridge	£11.5
Raspberries, indian tonic. Raspberries are used to distill this gin, giving the pink colour and smooth flavour.	
<b>Monkey 47</b> germany	£12
Mixed berries, lemon, mediterranean tonic. 47 botanicals make for an unrivalled complexity. Crisp with a sweet floral aroma.	
<b>Tanqueray</b> scotland	£10.5
Lime, indian tonic. Clear and poignant juniper aromas with a light spice.	
<b>Conker dorset dry</b> southbourne	£11
Grapefruit, mediterranean tonic. Balancing a juniper lead and cassia spice with the remarkably clean notes of dorset elderberries.	
<b>Bombay sapphire</b> hampshire	£10.5
Lime, indian tonic. Aromatic with bright citrus notes.	
<b>William chase orange</b> herefordshire	£11.5
Orange, indian tonic. Made with seville oranges, crisp and citrus orange zing.	
<b>Twisted nose</b> winchester	£11.5
Grapefruit, elderflower tonic. Using watercress as a botanical, this winchester made London dry has a delicate sweetness and peppery sparkle.	
<b>Hendrick's</b> scotland	£11
Cucumber, light tonic. Delightfully infused with cucumber and rose petal.	
<b>William chase grapefruit</b> herefordshire	£11.5
Pink grapefruit, light tonic. Zippy & zesty gin, distilled with a bounty of pink grapefruits.	
<b>Mermaid</b> isle of wight	£11.5
Cucumber, juniper berries, light tonic. Zesty lemon & pepper, with hand-picked rock samphire	
<b>Tarquins</b> cornwall	£11
Thyme, mediterranean tonic	
<b>Tarquin's raspberry &amp; rhubarb</b> cornwall	£11
Ginger ale, fruit led dry gin	
<b>Salcome Saint Marie</b> devon	£11.5
Served with indian tonic, fresh strawberries + lemon twist	
<b>Salcombe 0% (25ml)</b>	£7
Grapefruit, light tonic. One of our favourites, but without the alcohol.	

Please order drinks at the bar