



## EASTER SUNDAY

SUNDAY 5TH APRIL | 3 COURSES £40

### STARTERS

- Classic prawn cocktail**, marie rose sauce, baby gem, tomato & basil focaccia (gfo)
- Salt & pepper calamari**, garlic & lime aioli (gf)
- Ham hock & cheddar croquettes**, wholegrain mustard aioli (gf)
- Goats cheese mousse**, heritage tomatoes, balsamic glaze, walnuts (v,gf)
- Sun blushed tomato & harissa arancini**, red pesto (gf,ve)
- Chicken liver pate**, mixed salad, spiced tomato chutney, rye crostini (gfo)

### MAINS

- Roast sirloin of hampshire beef**, yorkshire pudding, roasted potatoes, roasted root vegetables, spring greens & leeks, gravy (gfo)
- Roast loin of pork**, roasted potatoes, roasted root vegetables, spring greens & leeks, crackling, gravy
- Roast supreme of chicken**, roasted potatoes, stuffing, roasted root vegetables, spring greens & leeks, gravy (gfo)
- Roast leg of lamb**, roasted potatoes, roasted root vegetables, spring greens & leeks, gravy (gf)
- Cliff house nut roast**, roasted potatoes, roasted root vegetables, spring greens & leeks, veggie gravy (ve)
- Pan fried sea bass fillet**, crushed new potatoes, tenderstem broccoli, caper butter sauce (gf)
- Jerk chicken burger**, mango salsa, lime creme fraiche, pretzel bun, gem lettuce, tomato, slaw, skinny fries  
add halloumi £3 | add bacon £1.5 | add cheddar £1
- Cliff top beef burger**, spiced tomato chutney, gem lettuce, tomato, pretzel bun, skinny fries, slaw  
add cheese £1 | add bacon £1.5 | add halloumi £3
- Onion bhaji burger**, pretzel bun, mango chutney, mint yoghurt, gem lettuce, tomato, slaw, skinny fries (v,p)
- Classic beer battered haddock**, chunky chips, crushed garden peas, tartare sauce (gf)

*Please ask our team members for extra roast potatoes, vegetables and gravy*

### SIDES

Cauliflower & broccoli cheese (v) £5 | Pigs in blankets £5

### DESSERTS

- Chocolate brownie**, chocolate sauce, vanilla ice cream (gf)
- Rum & chilli-soaked pineapple**, mango sorbet (ve, gf)
- Ice cream trio**, vanilla, chocolate, strawberry, salted caramel, honeycomb, lemon & mango sorbet (gf)
- Biscoff cheesecake**, caramelised banana, banana gel, dulce de leche
- Cheeseboard**, barkham blue, cornish yarg, i.o.w soft £4 supplement

Please let a member of the team know if you have any allergies or intolerances as not all dishes state the full ingredients list gf= gluten free  
ve=vegan p=plant based option available gfo=gluten free option available