



STARTERS

Prawn & crayfish cocktail, marie rose sauce, baby gem, tomato & basil focaccia £9

Tempura prawns, sweet chilli sauce (gf) £11

Salmon rilette, saffron aioli, dill pickles, rye crostini £9

Ham hock & coastal cheddar croquettes, carrot & orange puree, house salad (gf) £8.5

Beetroot & rosary goats cheese salad, toasted walnuts, thyme & raspberry dressing (v, gf) £8

Go vegan and swap your goats cheese for vegan feta

Pan fried scallops, chorizo & pepper fricasee, blackberry & tarragon vinaigrette (gf) £14

Meatballs, bocconcini, tomato fondue, focaccia £8

Soup of the day, mini loaf (ve) £7.5

MAINS

Maple glazed beef short rib, bone marrow butter & wild mushroom risotto (gf) £23

Fish mixed grill, marketplace fish | seabass fillet | langoustines, sauteed potatoes, tenderstem broccoli, crispy kale, shrimp butter (gf) £32

Cajun seafood gumbo, langoustines, mussels, market fish, rice, mini loaf £19.5

Catch of the day, sauteed potatoes, marinated courgette ribbons, caper beurre noisette (gf) £Market Price

Pan fried seabass fillet, new potatoes, roasted mediterranean vegetables, puttanesca sauce (gf) £21

Girolle mushroom linguine, parmesan, parsley oil (p) £14.5
Add smoked salmon £5

Beetroot & rosary goats cheese salad, toasted walnuts, thyme & raspberry dressing (v, gf, p) £14

CLIFF HOUSE CLASSICS

Moving mountains vegan burger, portobello mushroom, tomato relish, pretzel bun, slaw, skinny fries (ve) £15.5
add vegan applewood £1

Jerk chicken burger, papaya & rosemary chutney, pretzel bun, gem lettuce, tomato, slaw, skinny fries £17
add bacon £1.5 | add cheese £1.5

28 day matured steaks, portobello mushroom, vine cherry tomatoes, balsamic glaze, chunky chips (gf)
8oz fillet £34 | **10oz sirloin** £30 | **chateaubriand** £market price
add garlic & herb king prawns for £5
sauces £3.5 peppercorn | red wine jus (gf)

Cliff top burger, cheese, bacon, burger sauce, pretzel bun, skinny fries, slaw £18

Beer battered fish, chunky chips, crushed peas & tartare sauce (gf) £18.5

Calves liver & bacon, caramelised onion purée, creamed potatoes, heritage carrot, onion jus £19

SIDES

Seasonal vegetables (gf) £4

Parmesan & truffle fries £6

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

Truffled mac' 'n' cheese (v) £6.5

Skinny fries | chunky chips £4.5

Tomato & onion salad (gf) £3.5

(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.

PUDDINGS

Pistachio & raspberry roulade, raspberry gel (gf) £8.5

Triple chocolate mousse, mint gel, chocolate tuille, mint choc chip ice cream £8.5

Chocolate brownie, passionfruit chantilly (gf) £8.5

Sticky toffee pudding, honeycomb, rum & raisin ice cream £8.5

Apple & calvados tart tatin, vanilla ice cream, apple gel (ve) £8.5

Selection of marshfield ice cream & sorbet (gf) £7

Artisan cheese selection, wheat wafers, quince jelly, homemade chutney, celery, grapes £14
Enjoy a glass of krohn lbv 2016 port for £5.5

HOT DRINKS

Speciality tea breakfast | decaf | earl grey | green | red berry & flower | peppermint
lemongrass & ginger | chamomile £2.3

Mozzo coffee single espresso £2.5 | americano £2.8 | double espresso £2.8 | cappuccino £3.2
latte £3.2 | flat white £3.2 | hot chocolate £3.25

LIQUEUR COFFEES

Espresso, sugar, cream £6.95

Choose from:

Irish coffee – with jamesons

Baileys

Grand marnier

Calypso – with havana

WHISKY

Highlands, dalmore 12 £5.25

12 year old is elegant and smooth, with lip-smacking texture and flawless balance.
Smells like christmas.

Lowlands, glenkinchie £4.75

Sweet, vanilla, orange & honey. Tastes like fruitcake.

Speyside, dalwhinnie £4.95

Clean and fresh, with heather honey, pears, a touch of toffee. Tastes like syrup
pudding and sponge cake.

Islands, jura £4.75

Aged in a selection of the finest ex-bourbon casks, sweet and smoky!
Tastes like honey, pine & peat.

Monkey shoulder £5.25

Blended malt whisky, smooth, supple and malty

COCKTAILS

Espresso martini, black cow vodka, espresso, kahlua £10.5

Blackberry bramble, bombay sapphire gin, blackberries, lemon £10

Cliff top garden, flip flop gin, apple juice, elderflower, mint, lemon juice, cucumber £10

Long island iced tea, black cow vodka, bacardi, conker gin, tequila, triple sec, lime, coca cola £11

Mai tai, havana rum, bacardi, triple sec, almond syrup, pineapple juice, orange juice, grenadine £10.5

Mojito, havana rum, fresh mint, lime, soda £10

Apple pie mojito, sailor jerrys rum, cinnamon syrup, limes, mint, apple juice, soda £10.5

White bueno martini, black cow vodka, white cacao, hazelnut syrup, white chocolate sauce £10.5

Gingerbread martini, black cow vodka, baileys, gingerbread syrup £10.5

Spiced rum & almond negroni, sailor jerry rum, martini rosso, aperol, almond syrup £10.5

Cherry cinnamon, sailor jerrys rum, chambord, black cherry puree, cinnamon syrup,
lime juice, egg white £10.5

Cranberry margarita, tequila, triple sec, lime juice, cranberry juice £10

Sherry sour, sherry, lemon juice, sugar syrup, egg whites £10.5

Cinnamon white russian, black cow vodka, kahlua, cinnamon syrup, milk and cream £10.5

Tangerine dream, dalwhinnie whisky, orange bitters, tangerine, honey, egg whites £11

Something you fancy but can't see?

The team can make most of the classic cocktails - just ask!

MOCKTAILS

Pineapple passion, pineapple juice, vanilla, passion fruit £5

Ginger apple fizz, apple juice, ginger beer, lime £5

Pink lemonade, muddled raspberries, lemon, sparkling grapefruit £5

Virgin mojito, lime, fresh mint, soda, sugar £5

No gin cooler, salcombe new london light 0%, elderflower, blackberries, lemonade £6.5

The Cliff House