



NEW YEARS DAY

3 courses £37.5

STARTERS

Wild mushrooms, toasted sourdough, black garlic butter, hollandaise (ve)

Caramelised onion & vintage cheddar arancini, balsamic glaze (gf,v)

Ham hock & cheddar croquettes, spiced apple puree (gf)

Smoked mackerel pate, pickled cucumber, cranberry sauce, crostini

Roast parsnip & truffle soup, mini loaf (ve)

MAINS

Roasted chicken supreme, creamed potatoes, charred sweetcorn, confit leek, black garlic, marsala wine sauce (gf)

Slow cooked pork belly, stuffed garlic & sage, roast potatoes, seasonal roast vegetables, port jus (gf)

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

Chalkstream trout, new potatoes, clams, peas, salmon caviar, white wine, crème fraiche (gf)

Wild mushroom rigatoni, chestnut & portobello mushroom puree, salsa verde (v)

28 day matured 10oz sirloin steak, portobello mushroom, confit leek, chunky chips, peppercorn sauce (gf) £5 supplement

Cliff House burgers, served in a pretzel bun, gem lettuce, tomato, slaw, skinny fries

Choose from:

Marinated tandoori chicken burger, mint yoghurt

Cliff top cheeseburger, burger sauce

Moving mountains vegan burger, portobello mushroom, tomato relish (ve)

Why not add?  coastal cheddar | bacon | vegan applewood £1.5 each

DESSERTS

Pear & berry strudel, vanilla ice cream (p)

Chocolate brownie, clotted cream ice cream (gf)

Blueberry panna cotta, pistachio macaroon

Chocolate & nutella dome, roasted hazelnut crumb, vanilla ice cream

White chocolate cheesecake, salted caramel popcorn