



WINE SUPPER WEDNESDAY

February 28th from 7pm

£60 per person | £10 deposit required

Amuse Bouche

Cheese beignet (v)

Oxtail & horseradish croquette (gf)

Matched with Organic Sparkling Amaluna (Chile)

Starter

Jerusalem artichoke, grelot onions, confit garlic, quail egg (v, gf)

Matched with Artesa Rosado Rioja (Spain)

Fish Course

Skrei cod, chickpea & chorizo stew

Matched with Albarino (Spain)

Main

Pork tenderloin, confit potato, leeks, cherry apples, purple sprouting
broccoli, cider jus (gf)

Matched with Seleni Pinot Noir (New Zealand)

Dessert

Passionfruit souffle, mango sorbet

Matched with Monbazillac (France)

Duo of Cheese & Port £12 supplement per person

Menu subject to change | Vegetarian and allergens menu available by prior arrangement

Not all dishes listed will state the full ingredients list, please tell a member of the team at the time of booking if you have any dietary requirements or allergies

www.thecliffhouse.co.uk | 01425 619333