



STARTERS

Roasted sweet pepper & calabrian chilli arancini, red pepper sauce (ve, gf) £8.5

Miso marinated aubergine, hummus, pine nuts, toasted sesame (ve) £9

Beef & ale rarebit croquettes, tunworth cream, pickled mustard seeds, tarragon (gf) £9

Tempura prawns, sweet chilli sauce (gf) £12.5

Pan fried scallops, apple & fennel, citrus gel (gf) £14.5

Smoked chalkstream trout, sourdough crumpet, flip flop gin & pink peppercorn butter, lemon crème fraiche £10

Classic prawn cocktail, marie rose sauce, baby gem, tomato & basil focaccia £9.5

MAINS

Soy, chilli & ginger glazed salmon, fragrant rice, bok choy, charred lime, thai green curry broth (gf) £22.5

Roasted chicken supreme, creamed potatoes, charred sweetcorn, broccoli, black garlic, marsala wine sauce (gf) £21.5

Pan fried south coast hake, spring onion crushed new potatoes, spinach, mussels, chive velouté (gf) £23.5

Rack of somerset lamb, rosti potato, pea puree, caramelised roscoff onion, hispi cabbage, mint jus (gf) £32.5

Cliff house salad, mango, papaya, radicchio, flaked coconut, pomegranate, tamari & chilli dressing (gf,ve) £16
add prawns £5 | add hot honey chicken £5

Catch of the day, sauteed potatoes, roasted mediterranean vegetables, samphire, café de paris butter (gf) £ market price

Cauliflower steak, black garlic hummus, truffled cauliflower puree, dukkah, herb oil (ve, gf) £17

CLIFF HOUSE CLASSICS

Onion bhaji burger, pretzel bun, mango chutney, mint yoghurt, gem lettuce, tomato, slaw, skinny fries (v, p) £17.5

Hot honey chicken burger, pretzel bun, gem lettuce, tomato, sweet chilli sauce, slaw, skinny fries £18
add halloumi £3 | add bacon £1.5

28 day matured steaks, portobello mushroom, chunky chips (gf)

8oz fillet £36 | **10oz sirloin** £30 | **chateaubriand** £market price
add to your steak

peppercorn sauce | red wine jus (gf) £4 each
garlic & herb king prawns (gf) £5

Pan fried calves' liver, wholegrain mustard mashed potato, caramelised onion puree, streaky bacon, port jus (gf) £19

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

Beer battered fish, chunky chips, crushed peas, tartare sauce (gf) £19.5

SIDES

Seasonal vegetables (gf, v) £4.5

Sherry glazed tenderstem broccoli, dukkah (gf, ve) £6

Artisan breads, marinated olives, hummus, oil & balsamic (p) £8.5

Truffled mac' 'n' cheese (v) £7

Skinny fries | chunky chips (ve) £4.5

Parmesan & truffle fries (gf) £6.5

(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

Blackberry baked alaska, blackberry gel (gf) £9
Key lime pie, coconut meringue, lychee gel £8.5
Passionfruit cheesecake, mango sorbet £8.5

Chocolate & raspberry mousse, raspberry tuille, cocoa nibs £8.5
Artisan cheese selection, wheat wafers, quince jelly,
homemade chutney, celery, grapes £14

Chilli & rum soaked pineapple, coconut yoghurt,
raspberry sorbet, mango (ve, gf) £8.5
Selection of marshfield ice cream & sorbet (gf) £7

HOT DRINKS

Speciality tea breakfast | decaf | earl grey | green | red berry & flower | peppermint
lemongrass & ginger | chamomile £2.75

Mozzo coffee americano £3.2 | double espresso £3.2
cappuccino £3.5 | latte £3.5 | flat white £3.5 | hot chocolate £3.7

LIQUEUR COFFEES

Espresso, sugar, cream £10

Choose from:

Irish coffee – with jamesons

Baileys

Grand marnier

Calypso – with havana

WHISKY

Highlands, dalmore 12 £6.25

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

Lowlands, glenkinchie £5.75

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

Speyside, dalwhinnie £5.95

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

Islands, jura £4.95

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

Monkey shoulder £6.25

Blended malt whisky, smooth, supple and malty

COCKTAILS

Sunset margarita, jose cuervo tequila, triple sec, agave, fresh raspberries,
squeezed lime juice £10.5

Twisted tom collins, chase seville orange gin, lemon juice, fresh orange, cucumber £10.5

Strawberry & coconut mojito, malibu, strawberry puree, coconut syrup, lime, mint £10.5

Blackberry bramble, flip flop gin, blackberries, lemon £10.5

Summer passion daquiri, mount gay gold rum, bacardi, coconut syrup, lime juice,
passionfruit puree, vanilla £11

Chilli & mango punch, chilli infused jose cuervo tequila, sailor jerry's rum, mango syrup,
pineapple juice, lime juice £11

Cliff top garden, flip flop gin, apple juice, elderflower, mint, lemon, cucumber £11

Hugo spritz, bombay sapphire gin, st germain elderflower liqueur, soda, prosecco £11

Aperol spritz, aperol, prosecco, soda, orange wedge £10

Espresso martini, jj whitley vodka, espresso, kahlua £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, passionfruit £5.5

Ginger apple fizz, apple juice, ginger beer, lime £5.5

Pink lemonade, muddled raspberries, lemon, soda £5.5

Virgin coconut & strawberry mojito, strawberry puree, coconut syrup, lime wedges, mint £5.5

No gin cooler, salcombe new london light 0%, elderflower, blackberries, lemonade £7