



STARTERS

Sun blushed tomato & mozzarella arancini,
garlic aioli (v, gf) £7.5

Tempura prawns, sweet chilli sauce (gf) £11.75

Pulled ham hock & pea terrine, Cliff House piccalilli,
mini loaf £8.5

Hoisin duck bon bons, spiced plum sauce (gf) £9.25

Prawn & crayfish cocktail, marie rose sauce,
baby gem, tomato & basil focaccia £9.5

Pan fried scallops, crispy prosciutto, pea puree (gf) £14.5

South coast pan fried mackerel fillet, apple &
seaweed slaw (gf) £9

Asparagus & feta salad, garlic cashew dressing (v, gf, p) £8

MAINS

Pulled harissa lamb shoulder, grilled courgette & aubergine,
baba ganoush, pomegranate & mint cous cous, beetroot
hummus, tzatziki, flat bread £23

Fish mixed grill, whole lemon sole | hake fillet | king prawns,
sauteed potatoes, tenderstem broccoli, samphire,
rocket & walnut pesto (gf) £35

Prawn & seafood chilli linguine, white wine sauce £21.5

Catch of the day, sauteed potatoes, chunky roasted
mediterranean vegetables, samphire, romanesco sauce (gf)
£market price

Cornish hake, spring onion crushed new potatoes, spinach,
asparagus, clams, split chive velouté (gf) £22.5

Asparagus & feta salad, garlic cashew dressing (v, gf, p) £18.5

Choose from

smoked salmon | jerk chicken breast | smoked tofu

Basil gnocchi, pea puree, confit isle of wight tomatoes,
oregano, onion ash (v) £15
add king prawns £5 | jerk chicken breast £5

CLIFF HOUSE CLASSICS

Moving mountains vegan burger, portobello mushroom,
tomato relish, pretzel bun, slaw, skinny fries (ve) £16
add vegan applewood £1.5

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 £35 | 10oz sirloin £30 | chateaubriand £market price

add to your steak

peppercorn sauce | red wine jus (gf) £3.5 each
garlic & herb king prawns (gf) £5

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

Cliff House fish cakes, pickled shallots, tenderstem broccoli,
chive velouté (gf) £16.5 add fries £3

Beer battered fish, chunky chips, crushed peas
& tartare sauce (gf) £19

SIDES

Seasonal vegetables (gf) £4

Parmesan & truffle fries (gf) £6.5

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

Truffled mac' 'n' cheese (v) £6.5

Skinny fries | chunky chips (gf) £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

Chocolate & nutella dome, roasted hazelnut crumble, vanilla ice cream £8.5

Coconut mousse, mango & lime curd, coconut meringue (gf) £8.5

Banoffee & biscoff cheesecake, caramelised banana £8.5

Blackcurrant parfait, flip flop gin granita, fresh berries, mint (gf) £8.5

Spiced rum & chilli soaked pineapple, coconut yoghurt, mango (ve, gf) £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 £2.35

Mozzo coffee single espresso £2.55 | americano £2.9 | double espresso £2.9 cappuccino £3.25 | latte £3.25 | flat white £3.25 | hot chocolate £3.3

LIQUEUR COFFEES

Espresso, sugar, cream £8

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

Espresso martini, café del mar vodka, espresso, kahlua £11

Blackberry bramble, bombay sapphire gin, blackberries, lemon £10.5

Cliff top garden, flip flop gin, apple juice, elderflower, mint, lemon, cucumber £10.5

Long island iced tea, café del mar vodka, bacardi, conker gin, tequila, triple sec, lemon, coca cola £11.5

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

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

Cliff house spritz, café del mar gin, honey, fresh lemon, soda £10

Strawberry bakewell, disaronno, martini rosso, angostura bitters, lemon, strawberry puree £10.5

Cranberry breeze, café del mar vodka, cranberry juice, lemon, lemonade £10

Strawberry & lime pina colada, strawberry malibu, mount gay rum, coconut cream, lime, strawberry puree, pineapple juice £10.5

Twisted mojito, vanilla vodka, muddled lime, sugar, mint, soda £10

Coconut margarita, tequila, triple sec, lime juice, coconut cream, vanilla essence £10.5

Pineapple & mango mule, sailor jerry spiced rum, mango puree, pineapple juice, lime, sugar syrup, ginger beer £10.5

Melon daquiri, midori, sailor jerry, lime, sugar £10.5

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, soda £5

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

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