

MENU

TO START

Twice Baked Gruyere & Roasted Garlic Soufflé (v) £8.5 / With Pancetta & Chives £10.5

Panko Tiger Prawns, Thai Red Butternut Squash Purée, Coconut Shavings £8.5

Soup of The Day, Bread (v) £6.5

Goats Cheese & Pickled Baby Vegetables, Truffle, Honey, Bee Pollen (v, gf) £8

Lemongrass & Lime Leaf Prawn & Crayfish Cocktail, Baby Gem, Tomato, Crostini £8.5

Pan Fried Scallops, Parsnip and Vanilla Purée, Pancetta Crumb (gf) £11

Ham & Dorset Coastal Cheddar Croquettes, Crackling, Apple Purée £7.5

Truffled Mushrooms on Toast, Vegan 'Parmesan' (vegan) £7.5

MAINS

28 Day Matured Steaks, Green Beans, Tomatoes, Wild Mushrooms, Chunky Chips (gf)

8oz. Fillet £28 / 10oz Sirloin £22.5

Add Red Wine Jus / Blue Cheese Sauce / Peppercorn Sauce All (gf) £3.5

28 Day Matured Chateaubriand to Share, Green Beans, Tomatoes, Wild Mushrooms, Chunky Chips, Peppercorn Sauce (gf)

Subject to Availability - Please take a look at today's specials board

Pan Fried Ginger Salmon Fillet, Spiralized Cucumber, Peanut Noodles £18.5

Buttermilk Fried Chicken Breast Burger, Baby Gem Lettuce, Red Wine & Onion Jam, Tomato, Pretzel Bun, Skinny Fries, Slaw £14

Add Dorset Coastal Cheddar £1.5 / Blue Cheese £1.5 / Bacon £2

Beetroot & Chickpea Burger, Baby Gem Lettuce, Red Wine & Onion Jam, Tomato, Pretzel Bun, Skinny Fries, Vegan Slaw (vegan) £12

Add Goats Cheese £2 / Hummus £2 / Portobello Mushroom £1.5

Goats Cheese & Pomegranate Salad, Blood Orange, Couscous & Mixed Leaf (v) £13

Add Ginger Salmon £6 / Add Chicken Breast £6.5

Panko Tiger Prawns, Thai Red Butternut Squash Purée, Coconut Shavings £15.5

Barton Beer Battered Fish, Chunky Chips, Crushed Peas, Homemade Tartare Sauce £14.5

Moroccan Vegetable Stew, Mixed Lentils, Sweet Potato and Red Peppers, Mixed Seeds, Crispy Kale, Couscous (vegan) £12.5

Add Hummus £2 / Add Goats Cheese £2

Braised Beef Cheek, Pancetta Mash, Charred Celeriac & Horseradish Jus (gf) £18

Pan Fried Fillet of Seabass, Pea & Chorizo Fricassee, Kale, Crispy Mushrooms (gf) £17.5

Slow Roasted Lamb Shank, Moroccan Vegetable Stew (gf) £19.5

Bit on the Side

£3.5 Each

Chunky Chips / Seasonal Vegetables / Side Salad / Sourdough Garlic Bread /
Tomato & Onion Salad / Skinny Fries

£4 Each

Sweet Potato Fries

TO FINISH

Treacle Tart, Jude's Dairy Ice Cream £7

Rum & Dark Chocolate Mousse, Clotted Cream, Marinated Cherries (gf) £7

Vegan Pavlova, Winter Berry Compote, Coconut Yoghurt, Honeycomb (vegan, gf) £7

Peanut Butter Parfait, Caramel, Peanut Brittle (gf) £7

Vanilla Yoghurt, Blueberry Sauce, Maple Syrup Toasted Oats £7

Warm Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream, Nuts (gf) £7

Trio of Jude's Ice Cream & Sorbet (gf) £6.5

Local Cheese Selection, House Chutney, Grapes, Celery, Biscuits £12

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.

The Cliff House

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EAT | DRINK | SLEEP

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