

# MENU

## WHILST YOU DECIDE

- 🦋 **House Marinated Olives** (v, gf) £4
- 🦋 **Artisan Breads**, Olive Oil, Balsamic, Hummus (v) £5
- 🦋 **Fishy Bits**, Smoked Fish Rillette, Goujons, Salt & Pepper Squid, Aioli, Crostini £13.5
- 🦋 **House Deli Board**, Hummus, Prosciutto, Rabbit & Black Pudding Terrine, Brie, Olives, Sun-Blushed Tomatoes, Grilled Focaccia £18
- 🦋 **Oven Baked Camembert**, Garlic & Rosemary, Dorset Field Honey & Red Onion Jam, Crusty Bread (v) £12.5

## TO START

- 🦋 **Soup of the Day**, Bread (v) £6.5
- Twice Baked Cheddar Soufflé**, Leeks & Celeriac (v) £8 / Bacon, Mushroom & Blue Cheese £10
- 🦋 **Tempura Prawns**, Thai Squash Purée, Toasted Sesame £8.5
- Beetroot Carpaccio**, Rosary Goats Cheese, Rosemary Balsamic, Toasted Seeds (v, gf) £7
- 🦋 **Prawn & Crayfish Cocktail**, Avocado, Confit Tomato, Sourdough Crouton, Cos, Mary Nero £8.5
- Smoked Fish Rillette**, Gin Cured Cucumber, Rye Bread Crisp, Chervil, Dill £8
- Rabbit & Black Pudding Terrine**, Pickled Heirloom Carrot, Parsley Purée, Crostini £8

## MAINS

- Hampshire Steaks 28 Day Matured**, Roast Shallots, Confit Tomatoes, Wild Mushrooms, Chunky Chips (gf)  
8oz. Fillet £28 / 10oz Sirloin £22  
*Chateaubriand - Individually priced. Subject to availability - please ask a member of the team.*  
**Add Red Wine Jus £3 / Blue Cheese Sauce £3 / Peppercorn Sauce £3** (gf)
- Confit Duck Leg**, Dauphinoise, Wild Mushrooms, Roast Root Vegetables, Marmalade Jus (gf) £18
- 🦋 **Winter Salad**, Roast Beetroot, Squash, Red Onions, Confit Tomatoes, Walnuts, Classic Vinaigrette (gf, vegan) £12.5  
**Add Blue Cheese £3 / Add Crispy Duck £3.5**
- 🦋 **Stroganoff**, Saffron Rice, Sourdough Garlic Bread with either Mushrooms (v) £14 or Mushrooms & Beef £18
- Piggy Roll**, Slow Cooked Pork, Celeriac Remoulade, Smashed Apple Jus, Glazed Bun, Chunky Chips, Dressed Salad £14
- 8oz Homemade Rump Steak Burger**, Brioche Bun, Smokey Bacon Jam, Chunky Chips, Sauerkraut, Gherkin £14  
**Add Cheddar Rarebit £2 / Blue Cheese £1.5 / Bacon £2**
- 🦋 **Sourdough Battered Fish**, Chunky Chips, Garden Peas, Homemade Tartar Sauce £14
- Liver & Bacon**, Celeriac & Blue Cheese Mash, Seasonal Greens, Red Wine Jus (gf) £18
- 🦋 **Tempura Prawns**, Thai Squash Purée, Toasted Sesame £15.5
- Mac 'n' Cheese**, Smoked Haddock & Crayfish Tails, Dressed Leaves, Sourdough Garlic Bread £14
- Cliff House Bouillabaisse**, Red Mullet, Market Fish, Tiger Prawns & Crayfish, Saffron Rouille, Gruyere, Crusty Bread £23
- Local Dressed Crab**, Roast Fennel & Celeriac Salad, Sweet Potato Fries, Cumin Mayo (gf) £16

Bit on the Side £3.5 *Each*

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

## TO FINISH

- Black Forest Cheesecake**, Sour Cherry Compote £7
- Chocolate Torte**, Honeycomb Shard, Salted Caramel Ice Cream £7
- Cliff House Rocher**, Hazelnut Meringue, Chocolate & Hazelnut Cream, Praline £7
- Apple & Date Sticky Toffee Pudding**, Cinnamon Ice Cream £7
- Mandarin Pannacotta**, Rum Snap, Macerated Raisins (gf) £7
- Trio of Jude's Ice Creams & Sorbets** (gf) £6.5
- Pumpkin Bread & Butter Pudding**, Spiced Custard £7
- Local Cheese Selection**, Fig Chutney, Grapes, Celery, Biscuits £12
- 1/2 Bottle of Port £18

Dishes labelled with a 🦋 can be enjoyed all day.

*The Cliff House*

*The Cliff House*

EAT | DRINK | SLEEP

[www.thecliffhouse.co.uk](http://www.thecliffhouse.co.uk)



Marine Drive West | Barton-on-Sea | New Milton | Hampshire | BH25 7QL  
info@thecliffhouse.co.uk | 01425 619333

