

SUNDAY JUNE 2ND

2 courses £22.50 / 3 Courses £26.5

Bloody Mary, Twisted Nose Wasabi Vodka, Isle of Wight Tomato Juice, Spices **£8.5**

Classic Pimm's, Lemonade, Summer Fruit **£7.5**

The Beginning

Coastal Cheddar & Chive Beignet, Whole Grain Mustard Mayo (v)

Picked Crab, Apple, Pickled Fennel, Radish, Wasabi, Cucumber Gel (gf)

Smoked Duck Breast, Sour Cherry Compote, Seeds, Pea Shoots (gf)

Smoked Salmon, Prawn & Cucumber Salad, Citrus Glaze (gf)

Sweet Potato, Butternut Squash & Chilli Soup (v, gf)

The Middle

Roast Sirloin of Hampshire Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Gravy

Slow Roast Pork Belly, Roast Potatoes, Seasonal Vegetables, Crackling, Apple Sauce, Gravy

Pan Seared Seabass Fillet, Crushed New Potatoes, Wilted Greens, Prawn & Capers Butter (gf)

Slow Roast Hampshire Lamb Shank, Roast Potatoes, Seasonal Vegetables, Gravy

Dressed Lymington Crab, Chunky Chips, Sundried Tomato & Olive Salad (gf)

Cliff House Nut & Mushroom Roast, Roast Potatoes, Seasonal Vegetables, Veggie Gravy, Yorkshire Pudding (v)

SIDES- £4 Each. Choose from: Pigs in Blankets | Sage, Onion & Apricot Stuffing | Pancetta Peas

The End

Custard Pannacotta, Honeycomb, Meringue Crumb, Fresh Raspberries (gf)

Lemon Posset, White Chocolate & Mascarpone Cream, Lavender Crumb (gf)

Classic Apple Crumble, Jude's Vanilla Ice Cream

Jude's Ice Cream Selection, Rum & Raisin, Chocolate, Apple Sorbet (gf)

Local Cheeseboard- Isle of Wight Blue, Isle of Wight White, Oak Smoked, Wyfe of Bath, Homemade Fig Chutney *£3.5 Supplement*

the Cliff House