



FAMILY FEAST SUNDAY LUNCH

\$250bbd for adults, \$125bbd for children 5 to 12, complimentary for children under 5

STARTER

CARIBBEAN LOBSTER TAIL SALAD

Grape vierge, romesco sauce, olive oil

TWICE BAKED SMOKED HADDOCK SOUFFLÉ

White chicory, comté, pickled shallots

WALDORF SALAD

Roquefort, endive, apple, candied walnut

CEP RISOTTO

Local island mushrooms, parmesan

CURED DUCK HAM

Confit orange, pickled island mushrooms, orange jelly,
candied walnuts, frissline

CURED SALMON GRAVLAX

Beetroot, black olive, horseradish mayonnaise

FAMILY STYLE MAIN COURSE

Served with

Yorkshire pudding | duck fat roast potatoes
orange glazed carrots | buttered greens | cauliflower cheese

ROAST SURREY FARM RIB OF BEEF

Red wine jus

GLOUCESTERSHIRE OLD SPOT PORK BELLY

Apple sauce

SURREY FARM RACK OF LAMB

Creole gravy



THE CLIFF

MAIN COURSE

OPEN GOATS CHEESE RAVIOLI

Butternut squash, basil and pine nut pesto, sautéed mushrooms, parmesan foam

'BLACKENED' SNAPPER

Saffron risotto, red pepper puree, pickled cucumber
coconut crusted shrimp

WHITE BEAN & SMOKED CABBAGE BLANQUETTE

Roast onion purée, asparagus, Pecorino

SPAGHETTI CARBONARA

Crispy pork, cured egg yolk, shaved Pecorino

ROASTED TURBOT

Garlic roasted ratte potatoes, broccoli,
mixed leaf salad, sauce hollandaise
(\$75 supplement)

DESSERT

CHOCOLATE FUDGE CAKE

Madagascan vanilla Ice cream

SPICED APPLE CRUMBLE

Crème Anglaise

RASPBERRY & BANANA TRIFLE

Raspberry jelly, sherry, Chantilly cream

STICKY TOFFEE PUDDING

Candied pecan nuts, earl grey toffee sauce, Madagascan vanilla ice cream

SELECTION OF EUROPEAN CHEESES

Malt loaf, chutney, celery, grapes

VANILLA SOFT SERVE ICE CREAM

Toasted coconut marshmallow, Mango sauce, crispy pineapple

SELECTION OF ICE CREAMS & SORBETS