



THE CLIFF

## Starter

Roasted Scallops  
Celeriac, smoked eel and apple dressing

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Heritage Beetroot Salad  
Burrata, blood orange, ver jus

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Sautéed Foie Gras  
Pain d'épices, pickled cherry gel, candied bacon

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Cep Risotto  
Australian truffle, parmesan

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Foie Gras and Australian Truffle Terrine  
Burnt satsuma, date ketchup, brioche

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Waldorf Salad  
Roquefort, endive, apple, candied walnut

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Sweet Corn Velouté  
Crab scotch egg, succotash, chili

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Tuna Sashimi  
Smoked avocado, yuzu, seeded cracker



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## Main Course

### Dorset Crown Rack of Lamb

Smoked yoghurt, mash potato, carrot, lamb jus gras

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### Tournedos Rossini

Surrey farm tenderloin, turnip cream, Madeira and truffle jus

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### Open Goats Cheese Ravioli

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

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### Red Snapper Bouillabaisse

Squid linguine, clams, rouille crouton

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### Cornish Turbot Veronique

Champagne and caviar beurre blanc, celery, creamed leeks, grapes

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### Ricotta Dumplings

Cauliflower, yeast purée, grape sauce vierge

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### Whole Dover Sole

Grape sauce vierge, fries, garden salad

\$40 Supplement

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### Surrey Farm T-bone Steak

Ceasar salad, fries, café de Paris butter

(for 2 persons)

\$50 Supplement per person



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## Desserts

### Strawberry Mousse

Basil sorbet, white balsamic

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### Dark Chocolate Delice

Salted caramel, yogurt

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### Mount Gay Rum Baba

Lime Chantilly, mango salsa, yuzu

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### Black Forest Gateaux

Chocolate, cherry sorbet

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### Vanilla Cheesecake

White chocolate, raspberry sorbet, tarragon

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### Apple Tart Tatin

Vanilla ice cream

(for 2 to Share)

(Pre order or 30 minute wait)

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### Selection of Sorbet

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### Selection of Cheese from our Board

Malt loaf, plum chutney, grapes, celery

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### Vanilla Soft Serve

Salted caramel, popcorn

2 courses \$285

3 courses \$330