



THE CLIFF

# THE CLIFF'S SUNDAY LUNCH

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

## STARTER

### **TOMATO SALAD**

Mozzarella, Vermicelli, Basil, "Minus 8" Vinaigre De Vin

### **SNAKE RIVER FARM GOLD WAGYU BEEF TARTARE**

Heritage 'Happy Egg', Traditional Garnish <sup>GFO</sup>

### **3 MALDON OYSTERS**

Mignonette, Cucumber, Tabasco <sup>GFO</sup>

### **LOBSTER COCKTAIL**

Marie Rose Sauce, Bois Boudran, Romaine Lettuce, Lemon

### **WALDORF SALAD**

Roquefort, Endive, Apple, Candied Walnut

### **CACIO E PEPE**

Linguine, Black Pepper, Parmesan

### **CEP RISOTTO**

Sautéed Mushrooms, Parmesan <sup>GFO</sup>

## FAMILY STYLE MAIN COURSE

### **ROAST SURREY FARM RIB OF BEEF**

Horseradish Sauce, Red Wine Jus

### **GLOUCESTERSHIRE OLD SPOT PORK BELLY**

Apple Sauce

#### **Served with**

Yorkshire Pudding | Roasted Potatoes

Orange Glazed Carrots | Buttered Greens | Cauliflower Cheese



THE CLIFF

## MAIN COURSE

### **SURREY FARM RACK OF LAMB**

Carrot Purée, Vichy Carrots, Confit Shallot, Pomme Anna, Rosemary Jus <sup>GFO</sup>

### **DOVER SOLE MEUNIÈRE**

Triple Cooked Chips, Lemon <sup>GFO</sup>

### **RICOTTA DUMPLINGS**

Caramelized Cauliflower, Asparagus, Black Truffle, Endive

### **SALCOMBE BAY TURBOT**

Ratte Potatoes, Asparagus, Oscietra Caviar, White Wine Velouté

### **MISO GLAZED AUBERGINE**

Spiced Orzo, Broccoli, Hazelnuts

## DESSERT

### **SPICED APPLE CRUMBLE**

Served with Crème Anglaise **OR** Roddas Cornish Clotted Cream

### **RASPBERRY & BANANA TRIFLE**

Raspberry Jelly, Sherry, Chantilly Cream

### **STICKY TOFFEE PUDDING**

Candied Pecan Nuts, Earl Grey Toffee Sauce

Served With Madagascan Vanilla Ice Cream **OR** Roddas Clotted Cream

### **SELECTION OF EUROPEAN CHEESES**

Malt Loaf, Chutney, Celery, Grapes

### **VANILLA SOFT SERVE**

Chocolate Fudge, Toffee Sauce, Chocolate Flake

### **SELECTION OF ICE CREAMS & SORBETS**