



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 ^{GFO}

3 MALDON OYSTERS

Mignonette, Cucumber, Tabasco ^{GFO}

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 ^{GFO}

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

Prices are listed in Barbados Dollars, inclusive of 10% VAT, and 2.5% Levy Tax & subject to 12.5% Service Charge.



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MAIN COURSE

SURREY FARM RACK OF LAMB

Carrot Purée, Vichy Carrots, Confit Shallot, Pomme Anna, Rosemary Jus ^{GFO}

DOVER SOLE MEUNIÈRE

Triple Cooked Chips, Lemon ^{GFO}

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