



THE CLIFF

Starter

Scallop Ceviche

Lime, romesco sauce, pomegranate and golden raisin dressing

Heritage Sicilian Tomato Salad

Burrata, vermicelli, basil, ver jus

Sautéed Foie Gras

Pain d'epices, pickled blackberry

Cep Risotto

Australian winter truffle, parmesan

Foie Gras and Australian Truffle Terrine

Compressed plum, date ketchup, brioche

Waldorf Salad

Roquefort, endive, apple, candied walnut

Cornish Languostine Ravioli

Spiced tomato salsa, basil, shellfish bisque

Tuna Sashimi

Smoked avocado, yuzu, seeded cracker



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Main Course

Dorset Crown Lamb

Braised shoulder, smoked yoghurt, mash, baby carrot, lamb jus

Beef Wellington

Surrey farm tenderloin, truffle mash, roast roscoff onion, truffle madeira jus
\$50 Supplement

Open Goats Cheese Ravioli

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

Wild Sea Bass

Bajan lobster fishcake, confit peppers, shaved fennel, sauce American

Cornish Brill Veronique

Champagne beurre blanc, celery, creamed leeks, grapes

Ricotta Dumplings

Turnip cream, baby spinach, herb dressing

Whole Roasted Turbot

(for 2 people to share)

Garlic Butter roasted new potatoes, green asparagus, garden salad, hollandaise sauce
\$50 Supplement per person

Cote de Boeuf

Surrey farm forerib, truffled ceasar, fries, onion rings, garlic and parsley butter

(For 2 people to share)

\$50 Supplement per person

2 courses \$285

3 courses \$330