



THE CLIFF

MOTHER'S DAY LUNCH

BDS \$250.00

+ 12.5% SERVICE CHARGE

COMPLIMENTARY COCKTAILS FOR ALL MOTHERS

STARTERS

MOZZARELLA SALAD

Baby Tomatoes, "Minus 8" Vinaigre De Vin, Black Olive Croutes, Basil

SNAKE RIVER FARM GOLD WAGYU BEEF TARTARE

Heritage 'Happy Egg', Traditional Garnish ^{GFO}

3 MALDON OYSTERS ^{GFO}

Traditional Garnish

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*

MAINS

RICOTTA DUMPLINGS

Caramelized Cauliflower, Asparagus, Black Truffle, Endive

SURREY FARM RACK OF LAMB

*Pomme Anna, Courgette & Basil Purée, Tomato Fondue,
Rosemary Jus ^{GF}*

BLACKENED MAHI MAHI

*Saffron Risotto, Red Pepper Purée, Pickled Cucumber,
Coconut Crusted Shrimp ^{GFO}*

DOVER SOLE MEUNIÈRE

Triple Cooked Chips, Lemon ^{GFO}

MISO GLAZED AUBERGINE

Spiced Orzo, Broccoli, Hazelnuts

DESSERTS

SELECTION OF ICE CREAMS ^{GFO} & SORBETS

STICKY TOFFEE PUDDING

*Candied Pecan Nuts, Earl Grey Toffee Sauce
Served With Madagascan Vanilla Ice Cream OR Roddas
Clotted Cream*

DARK CHOCOLATE DELICE

Bitter Manjari, Salted Caramel, Yoghurt Sorbet

SELECTION OF EUROPEAN CHEESES

Malt Loaf, Chutney, Celery, Grapes

RASPBERRY & BANANA TRIFLE

Raspberry Jelly, Sherry, Chantilly Cream

VANILLA SOFT SERVE

Chocolate Fudge, Toffee Sauce, Chocolate Flake

PRICES ARE LISTED IN BARBADOS DOLLARS, INCLUSIVE OF 10% VAT AND 2.5% LEVY TAX &
SUBJECT TO 12.5% SERVICE CHARGE.