



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}

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



THE CLIFF

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

BLACKENED MAHI MAHI

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

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