



THE CLIFF

Starter

Sautéed Foie Gras

Pain d'épices, pickled cherries, candied bacon

Cep Risotto

Australian truffle, parmesan

Chicken and Foie Gras Terrine

Date ketchup, Madeira jelly, Sourdough

Heirloom Tomato

Goats cheese, tomato water, basil

The Cliff Air Dried Duck Salad

Cherry, hazelnut, fennel

Linguine

Vongole, Cornish crab, chili

Tuna Sashimi

Smoked avocado, yuzu, seeded cracker

Crispy Duck Egg

Vichyssoise, leeks



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Main Course

Dorset Crown Rack of Lamb

Smoked yoghurt, pomme dauphine, carrot, lamb jus gras

Red Snapper Bouillabaisse

Squid linguine, clams, rouille crouton

Tournedos Rossini

Sautéed foie gras, turnip cream, Madeira and truffle jus

Dover Sole Veronique

Champagne and caviar beurre blanc, celery, creamed leeks

Salmon and Lobster Ravioli

Smoked tomato, spinach, spiced lobster bisque

Ricotta Dumplings

Cauliflower, yeast purée

3LB Beef T-Bone Steak

Caesar Salad, Skinny Fries, Red Wine Sauce

(for 2 persons)

\$40 Supplement per persons

Whole Roasted Cornish Turbot

Grape vierge, skinny fries

(3kg fish, for 2 persons)

\$40 Supplement per persons



THE CLIFF

Dessert

Strawberry Soufflé
Strawberry compote, basil

Dark Chocolate Delice
Salted caramel, yogurt

Rum Baba
Lime Chantilly, mango salsa, yuzu

Black Forest Gateaux
Chocolate, cherry sorbet

Classic Lemon Tart
Tarragon and blackberry

Honey and Mango Parfait
Lime sorbet

Selection of Sorbet & Ice Cream

Selection of European Cheeses
Chutney, lavash