



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

COMTÉ SOUFFLÉ

Australian black truffle, endive salad

WALDORF SALAD

Roquefort, endive, apple, candied walnut

CEP RISOTTO

Sautéed mushrooms, parmesan

CHICKEN LIVER & FOIE GRAS PARFAIT

Confit orange, orange jelly, toasted brioche
candied walnuts

LOBSTER COCKTAIL

Marie rose sauce, bois boudran, romaine lettuce, lemon

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



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MAIN COURSE

OPEN GOATS CHEESE RAVIOLI

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

'BLACKENED' MAHI MAHI

Saffron risotto, red pepper purée, pickled cucumber
coconut crusted shrimp

MISO GLAZED AUBERGINE

Spiced orzo, broccoli, hazelnuts

SPICED LOBSTER 'THERMIDOR'

Triple cooked chips, bitter leaf salad, sauce hollandaise

SURREY FARM RACK OF LAMB

Carrot purée, Vichy carrots, confit shallot, mash, rosemary jus

DESSERT

FRENCH MERINGUE

Crème chantilly & raspberries

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

Toffee popcorn, caramel sauce

SELECTION OF ICE CREAMS & SORBETS