



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

COMTE SOUFLÉ

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

Prices are listed in Barbados Dollars, inclusive of 10% VAT, and 2.5% Levy Tax & subject to 12.5% Service Charge.



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MAIN COURSE

RICOTTA DUMPLINGS

Caramelized Cauliflower, Asparagus, Black Truffle, Endive

ROASTED TURBOT

Roasted Garlic Potatoes, Endive Salad, Brown Butter Hollandaise

MISO GLAZED AUBERGINE

Spiced Orzo, Broccoli, Hazelnuts

SPICED LOBSTER 'THERMIDOR'

Triple Cooked Chips, Bitter Leaf Salad,
Sauce Hollandaise

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