



# CLIFFHANGER

AUTUMN/WINTER 2023/2024

## STARTERS

**BAKED CAMEMBERT £12.50**  
With rosemary & garlic, served with toasted focaccia. (V)

**WARM GARLIC & £9.50**  
**HERB FOCACCIA**  
With mixed olives, hummus, olive oil & balsamic vinegar. (V)

**GRILLED HALLOUMI £8.50**  
Chargrilled halloumi with chimichurri & seasonal leaves. (V)

**WILD FIELD £9.50**  
**MUSHROOMS**

Sautéed with garlic butter, served on sour dough toast, with truffle oil. (V)

**SOUP OF THE DAY £8**

Please ask us for today's freshly made soup, served with bloomer bread.

**FISH CAKES £12**

With Indian spices, cucumber & mint dressing, herby salad.

## MAINS

**SIRLOIN STEAK £26.00**  
Dry-aged British sirloin, with triple cooked chips, roasted cherry tomatoes & hollandaise.

**FISH & CHIPS £18.50**  
Cider battered haddock, triple cooked chips, buttered peas & tartare sauce.

**MOULES MARINIÈRE £18.50**  
Freshly cooked, with a classic marinière sauce & triple-cooked chips.

**BBQ RIBS £19.00**  
Slow cooked and then glazed. Served with triple-cooked chips & slaw.

**SAUSAGE £16.50**  
**BUBBLE & SQUEAK**  
Sausages with homemade bubble & squeak and gravy.

**CHEWTON BUBBLES £15.50**  
Bubble & squeak with smoked haddock & 2 poached eggs. (V)

**BUTTERNUT SQUASH £16.50**  
Baked & stuffed with Mediterranean vegetables, topped with vegan feta and salad. (VG)

**SCAMPI & CHIPS £16.50**  
Classic scampi & chips served with peas and tartare sauce.

**SEA BREAM £19.00**  
Pan fried sea bream, served with salad & lemon and caper dressing.

**CLIFFHANGER FISH PIE £19.50**  
Creamed potatoes and greens.

**WILD MUSHROOM & £16.50**  
**ARTICHOKE RISOTTO (V)**  
Rocket & Parmesan

## GOURMET BURGERS

All served in brioche bun, with house slaw & triple-cooked chips.

**THE MEAT-HANGER £17.50**  
100% British beef, with grilled bacon, american cheese, salad & fry sauce.

**THE CLUCKER £17.50**  
Chargrilled chicken burger with cheese, lettuce and mayo.

**MOVING MOUNTAINS £17.50**  
Plant-based burger in a brioche style, vegan bun. (VG)

## DESSERTS

**SELECTION OF ICE CREAM £8.50**  
& SORBET  
Please ask us for today's selection.

**TREACLE TART £8.50**  
Dorset clotted cream.

**SALTED CARAMEL & £8.50**  
**CHOCOLATE CHEESECAKE**  
With vanilla ice cream.

**ENGLISH CHEESE BOARD £9.50**  
Quince jelly, dried figs & fudges hard baked biscuits

**SPICED APPLE & £8.50**  
**GOOSEBERRY CRUMBLE**  
With vanilla ice cream.

**BREAD & BUTTER £8.50**  
**PUDDING**  
Custard Sauce

Our dish descriptions don't always mention every ingredient, so please ask if you are unsure. If you have any specific dietary requirements, we have a great allergen guide to inform, just ask us. Please inform staff of any food allergies prior to placing your order, even if you have eaten the dish previously. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of cross-contamination, including but not limited to using separate allergen chopping boards, we cannot guarantee our food is 100% free of any allergen as some may be airborne. We use 100% Rapeseed Oil. A discretionary 12.5% service charge will be added to your bill. This helps fairly reward our staff for their service. If you wish to adjust this charge, please just let us know.



ALLERGENS GUIDE

V - VEGETARIAN - VG VEGAN

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