







## APÉRITIFS

Campari	25 ml	3.15
Dubonnet	50 ml	3.15
Martini Bianco/Citro/Dry/Rosso	50 ml	3.15
Pernod	25 ml	3.15
Pimms	25 ml	3.15
Tio Pepe Dry Sherry	50 ml	4.20
Amontillado Medium Sherry	50 ml	3.50
Bristol Cream Sweet Sherry	50 ml	3.70

## CHAMPAGNE AND SPARKLING

Piper-Heidsieck Brut NV Champagne	125 ml	10.00
Griffith Park, Chardonnay, Pinot Noir	125 ml	6.00
Griffith Park, Chardonnay, Pinot Noir Rosé	125 ml	6.00

## STARTERS

 Fish soup	8.75
croustes, rouille, gruyère	
Skate, caper and preserved lemon terrine	8.00
clam vinaigrette, shiso cress	
Local scallops	11.00
black pudding, apple purée, apple dressing	
Oxtail fritters	7.50
spiced parsnip purée, onion chutney	
 Spinach and feta dumplings (v)	7.00
tomato fondue, sage butter	
Curry spiced local mussels	7.50
coriander	
 Chicken liver and Madeira parfait	7.50
pear chutney, pickled walnuts	
 Warm mackerel escabeche	8.00
horseradish foam, fennel cress	

(v) Vegetarian option




Healthy option




Highcliff Grill signature dish



## FISH AND SHELLFISH

 Highcliff fish and chips minted pea purée, tartare sauce	14.50
Red wine poached turbot creamed potato, salsify, wild mushrooms	19.50
Curry spiced local mussels coriander	14.50
Pan roasted fillet of hake caramelised chicory, golden raisins, star anise cream	15.50
Fillet of sea trout potato crêpe, beetroot confit, curly kale, chervil hollandaise	16.50

## MAINS

Goosenargh duck breast cabbage and foie gras pithivier, girolles, port jus	20.00
Roast loin of venison celeriac purée, spaetzle, pancetta, juniper red wine sauce	25.00
Jerusalem artichoke and Cashel Blue cheese risotto (v) watercress pistou, artichoke crisps	13.50
 Spinach and feta dumplings (v) tomato fondue, sage butter	13.50




(v) Vegetarian option |  Healthy option |  Highcliff Grill signature dish



3.00

## HIGHCLIFF GRILLS

All our steaks are chargrilled, 21 day aged and grass fed. Served with fat chips, vine tomatoes, watercress and a choice of sauce: peppercorn, red wine, hollandaise,  steak butter.

10oz Barnsley lamb chop	15.50
10oz rib-eye steak	25.50
10oz sirloin steak	28.50
8oz fillet steak	29.95
 8oz free range chicken	16.50
 8oz salmon supreme	16.50
6oz calf's liver	14.00
 6oz mackerel fillet	14.00

Weights shown are approximate weights before cooking.

## SIDES

Fat chips  
Green beans  
New potatoes  
Rocket and parmesan salad  
Spinach  
Chantenay carrots

(v) Vegetarian option





Healthy option



Highcliff Grill signature dish



## DESSERTS

 Lemon posset hazelnut shortbread	6.00
Pine nut and honey iced mousse lemon verbena sorbet, almond brittle, pink peppercorn tuille	6.50
 Chocolate fondant pudding white chocolate ice cream, praline	6.50
Pineapple tarte tatin coconut ice cream, Grand Marnier syrup	6.00
Dorset cheese and biscuits accompaniments	8.00
Dairy ice creams and sorbets	6.00

If you are concerned about food allergies, e.g. nuts you are invited to ask one of our team members for assistance when selecting menu items. Dishes may differ from those shown. Prices are inclusive of VAT. Gratuities are discretionary.

Gluten free and other dietary requirements catered for. Please advise at time of booking.

(v) Vegetarian option

 Healthy option

 Highcliff Grill signature dish

11/11

## COFFEES

Cafetiere (Per Person)	3.50
Cappuccino	3.50
Espresso	2.50
Double Espresso	3.50
Café Latté	3.50
Pot of Tea (Per Person)	3.50

## LIQUEUR COFFEES

Irish Coffee (Jamesons)	6.10
Italian Coffee (Amaretto)	6.10

## DIGESTIFS

Cockburn's Fine Ruby	4.20
Otima 10 years Port	5.20
Hine Antique	3.75
Remy Martin VSOP	4.50
Janneau VSOP	3.95
Calvados Pays d'Auge	3.95



## **SUNDAY LUNCH. THE WAY IT SHOULD BE.**

**Discover the Highcliff Sunday Luncheon  
with Live Music.**

Enjoy 2 courses for only £16.00 or 3 courses for £21.50.  
Price includes an aperitif on arrival and coffee to finish.  
From 1pm until 3pm every Sunday.

To book contact us on 01202 200 800.



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