



Evening menu

Served from 6pm

Starters

Soup of the day-£4.50

Served with crusty bloomer & butter

Traditional prawn cocktail-£4.95

Iceberg lettuce combined with juicy prawns in a rich Marie rose sauce

Salmon & dill fishcakes-£5.95

Mini fishcakes served with a side salad & homemade tartare sauce

Goats cheese salad-£5.95

Mixed leaves topped with goats cheese melted over crusty bread, finished toasted pine nuts and a balsamic dressing

Arbroath smokies-£6.50

Tender flakes of smoked haddock in a creamy cheese sauce, topped with breadcrumbs, served with homemade melba toast

Cliffhanger pate-£5.95

Served with homemade melba toast & chefs own red onion marmalade. Ask your waiter for today's choice!

Grilled flat mushroom-£5.95

Grilled flat mushroom topped with creamy goats cheese, on a bed of mixed leaves, finished with crispy bacon and balsamic dressing

Side orders

Cliffhanger side salad-£3.95

Mixed leaves, mixed peppers, red onion & tomato finished with French dressing

Stilton salad-£4.50

Cliffhanger side salad finished with crumbled stilton

Marinated olives-£2.50

Marinated in extra virgin olive oil & fresh herbs

Garlic bread-£3.95

Served with a dressed side salad

Cheesy garlic bread-£4.95

Topped with melted mature cheddar, served with a dressed side salad

Chips-£2.95

Hand cut chunky chips-£3.50

Huge rustic & lightly seasoned

Big beer battered onion rings-£3.50

Freshly prepared battered onion rings

Fresh vegetables-£3.00

Selection of fresh seasonal vegetables

Bread & butter-£1.75

Rustic bloomer bread

Vegetable plot

Roasted vegetable risotto-£10.95

Creamy risotto combined with herb roasted vegetables, finished with fresh parmesan

Roasted butternut squash-£11.95

Topped with wild mushroom, fresh pesto & parmesan cheese, served with buttered new potatoes



Meat

Traditional Irish stew-£12.95

A traditional recipe of diced lamb slowly braised with carrots, potatoes, onions, celery, leeks & fresh herbs. Served with crusty bloomer to soak up all the juices!

8oz Aberdeen angus burger-£10.95

Succulent & juicy, topped with crispy bacon & cheddar, finished with iceberg lettuce & tomato, served with chunky hand cut chips

Homemade steak & ale pie-£10.95

Traditional recipe cooked with fullers London pride, topped with puff pastry, served with hand cut chunky chips & fresh vegetables

Pan fried chicken breast-£12.95

Served on a creamy wild mushroom risotto, finished with fresh parmesan & basil dressing

16oz Lamb shank-£15.95

Braised with root vegetables, in a rich rosemary jus, served on a bed of creamy mash with fresh vegetables

80z Sirloin steak-£16.95

Cooked to your liking, with hand cut chunky chips, big beer battered onion rings & a stilton salad

Green peppercorn sauce/Garlic butter-+ £1.00

Fish

Breaded whole tail scampi-£10.95

Served with chips, crushed minted peas & homemade tartare sauce

Beer battered haddock & chips-£10.95

Served with crushed minted peas & homemade tartare sauce

Smoked haddock-£10.95

Served on a bed of creamy mash with fresh vegetables

Salmon & dill fishcakes-£10.95

Served with chips, crushed minted peas & homemade tartare sauce

Ocean pie-£9.95

Combination of fresh seafood in a rich and creamy white sauce, topped with cheesy mash & served with salad

Seafood risotto-£11.95

Creamy risotto with a selection of prawns, haddock, smoked salmon & mussels

Salmon & prawn penne-£10.95

Succulent prawns, combined with smoked salmon in a cream sauce

Fish of the day-£Prices vary

Today's catch of fresh locally caught fish. Ask your waiter for today's choice

Desserts

Cliffhanger cheesecake-£4.95

Ask your waiter for today's choice

Homemade chocolate brownie-£5.50

Double chocolate & pecan brownie, served warm with new forest vanilla ice cream

Sticky toffee pudding-£4.95

Homemade with a rich toffee sauce, served with new forest vanilla ice cream

Profiteroles-£4.95

Puffy choux pastry, filled with double cream & finished with chocolate sauce & more double cream

Lemon sorbet-£3.95

Refreshing new forest lemon sorbet

New forest ice cream selection-£4.50

3 scoops of vanilla, strawberry, chocolate chip, lemon meringue or rum & raisin ice cream

Chocolate blockbuster (to share)-£7.95

Not for the light hearted! Vanilla ice cream combine with rich chocolate fudge cake, honeycomb chocolate pieces chocolate sauce and flake

