

Evening menu

Served from 6pm

All our meals are cooked fresh so please do allow time after ordering. Thank you

Starters

Soup of the day

Served with crusty bloomer & butter

Peeled prawns

Iceberg lettuce, a shot of Marie Rose sauce, & soft granary bread

Arbroath Smokies

Smoked haddock in a creamy cheese sauce, topped with toasted breadcrumbs & served with fresh bloomer bread & butter

Salmon & dill fishcakes

Mini fishcakes served with a side salad & homemade tartare sauce

Goats cheese salad

*Served with toasted bruschetta on a bed of mixed leaves & finished with a balsamic dressing & toasted pine nuts
(Vegetarian)*

Shredded duck salad

Served with mixed leaves & a chilli orange dressing (Gluten Free)

Side orders

Cliffhanger side salad

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

Stilton salad

Cliffhanger side salad finished with crumbled Stilton

Marinated olives

Marinated in extra virgin olive oil & fresh herbs

Garlic ciabatta

Served with a dressed side salad

Cheesy garlic ciabatta

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

Chips

Big beer battered onion rings

Freshly prepared battered onion rings

Fresh vegetables

Selection of fresh seasonal vegetables

Bread & butter

Rustic bloomer bread

Mains

Mediterranean vegetable risotto

Finished with a pesto dressing & fresh parmesan (V)

Spinach & woodland mushroom stuffed butternut squash

Finished with a parmesan crumble, served with new potatoes (V & GF)

Wild mushroom risotto

Creamy wild mushroom risotto, topped with grilled chicken breast & finished with a basil dressing & fresh parmesan (V)

Or with pan fried chicken breast

Beer battered haddock & chips

Served with homemade tartare sauce, salad, & minted pea puree

Cliffhanger smoked haddock

Served with homemade tartare sauce, salad, & minted pea puree

Wholetail scampi & chips

Served with homemade tartare sauce, salad, & minted pea puree

Salmon & dill fishcakes

Served with homemade tartare sauce, salad, & minted pea puree

Citrus crusted loin of cod

Served with buttered new potatoes & caper salad

Dressed crayfish Caesar salad

Served with fresh parmesan, croutons, & boiled egg. Not forgetting the anchovies!

Cliffhanger surf & turf

8 oz rib eye steak (cooked to your liking) topped with garlic tiger prawns, served with chips & Caesar salad

Cliffhanger rump steak

8 oz rump steak (cooked to your liking) with a chorizo & mushroom sauce, served with chips and salad

6oz Aberdeen Angus burger

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

Pan fried calves liver

With a caramelised red onion, bacon & tomato jus, served with creamy mash

Desserts

Cliffhanger cheesecake

Ask your waiter for today's choice

Profiteroles

Choux pastry, filled with double cream, and topped with chocolate sauce. Finished with more double cream!

Double chocolate & pecan brownie

Served warm with New Forest vanilla ice cream

White chocolate panacotta

Served with summer berry compote

Raspberry sorbet

Refreshing New Forest sorbet

New Forest ice cream selection

3 scoops. Choose from: vanilla, strawberry, chocolate chip, lemon meringue, rum & raisin

Chocolate blockbuster (for 2)

Not for the light hearted! Vanilla ice cream combined with chocolate & pecan brownie, profiteroles, Malterers, chocolate sauce, & chocolate flakes

Hot drinks and Liqueurs

Filter coffee

Cappuccino

Americano

Latte

Hot chocolate

Hot chocolate royale

Espresso

Espresso con pana

Espresso macchiato (regular or large)

Liqueur coffees