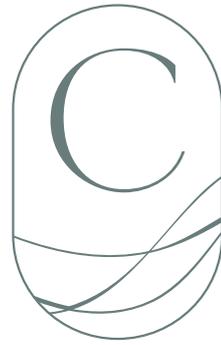




Plant-Based
Menu

The Cliff

RESTAURANT & BAR



To Nibble

Focaccia Bread

Aged balsamic vinegar
and olive oil (V,W,SD)

£6.00

Marinated Olives

(V,W)

£4.50

Starters

Panzanella Salad

Tofu croutons, smoked Applewood
dairy free cheese, basil pesto
dressing

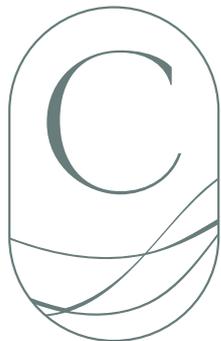
(V,S,SD)

£11.00

Smoked Potato Soup

Crispy onions, parsley oil
(V,SD,W)

£10.00



Mains

Roasted Squash & Tofu En Croute

Spinach, shallot, Jerusalem
artichoke velouté
(V,W,S)

£24.00

Crisp Dairy Free Applewood Cheese

Puy lentils, pickled fennel,
tomato bisque
(V,W,SD)

£22.00

Desserts

Lemon Panna Cotta

Rhubarb sorbet, honeycomb
(V,S,SD)

£10.00

Rice Pudding Brulée

Sesame toffee banana,
chocolate sorbet
(V,O,S,SD)

£10.00

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle:  Plant-based, (V) Vegetarian





The Cliff
RESTAURANT & BAR