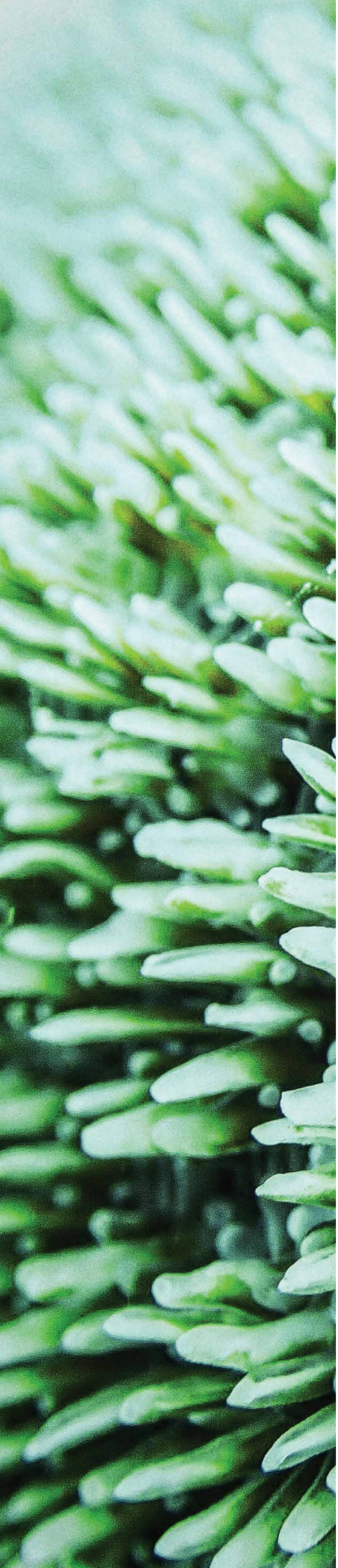


Plant-Based Menu

The Cliff

RESTAURANT & BAR



To Nibble

Home Baked Seeded Bread

Plant-based butter *(V,S,W)*

£6.00

Marinated Olives

(V,W)

£4.50

Starters

Leek & Potato Soup

Crispy onions, parsley oil

(V,SD,W)

£10.00

Coronation Chickpeas

Plant-based minted yoghurt emulsion, garlic naan

(V,W,A,S,E,SD,MU)

£11.00

Plant-Based Scallops

King oyster mushroom, corn, black garlic, pea emulsion

(V,S)

£11.00

Mains

Beetroot Risotto
Pickled wild mushrooms, plant-based smoked Applewood cheese

(V,SD,S)

£18.00

Miso Aubergine
Wasabi emulsion, aubergine fritter, orange, pomegranate and mint dressing

(V,S,SD)

£20.00

Tofu & Potato Vindaloo
Saffron rice, garlic naan, charred lime

(V,CN,W,S)

£15.00

Sides

Tenderstem Broccoli
Ranch dressing, plant-based Applewood cheese

(V,S)

£6.00

Truffle Fries
(V)

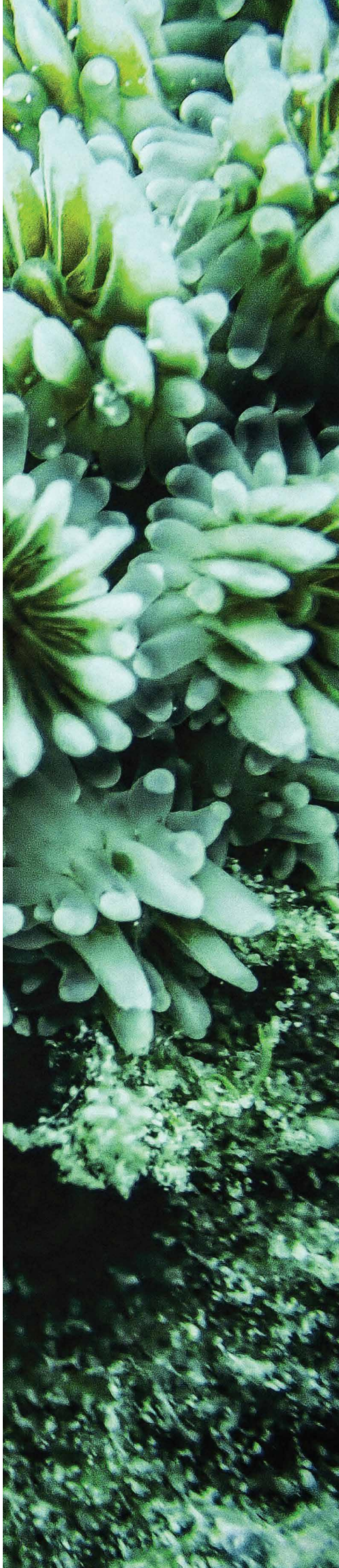
£5.00

Herb Baby Roast Potatoes
(V)

£5.00

Sea Salt & Rosemary Chips
(V)

£5.00





Desserts

Vanilla & Cinnamon Panna Cotta

Mulled winter berries, pear sorbet

(V,S,SD)

£10.00

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

(V,SD,O,W)

£10.00

Selection of Sorbets

(V)

£7.00

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