

THE CLIFFE
AT DINHAM
RESTAURANT WITH ROOMS

NIBBLES & SIDES

OLIVES 5
FRESHLY BAKED FOCACCIA 2.5/5
TRIPLE COOKED CHIPS 5
SEASONAL GREENS 5
CREAMED POTATOES 5

JOIN OUR WIFI – CliffeFreeWiFi

Email – info@thecliffeatdinham.co.uk
Website – www.thecliffeatdinham.co.uk

COCKTAILS

BLACKCURRANT FIZZ 8.5
APEROL SPRITZ 8.5
NEGRONI 9
NEGRONI SBAGLIATO 9
BLOODY MARY 8.5
ANTICA CARPANO VERMOUTH 8
WHITE PORT & SODA 8
CLASSIC PIMMS & LEMONADE 8
GLASS OF PROSECCO 7.5
ELDERFLOWER LEMONADE (A/FREE) 6.5

TO START

CREAM OF MUSHROOM SOUP,
CROUTONS, TRUFFLE OIL (V) (GF*) 9

GUINEA FOWL & PRUNE TERRINE, DATES & FIG PUREE,
CROSTINI (GF*) 11

GRAPEFRUIT CURED SALMON, AVOCADO & LIME AOILI,
COMPRESSED GRAPEFRUIT (GF) 10

BEETROOT MOSAIC, ASHED GOATS CHEESE, THYME
INFUSED HONEY, LEAVES (V)(GF) 9

*Vegan (VG) available on request Vegetarian (V)
Gluten free (GF*) available on request
Food Allergies and Intolerance – some of our food may contain
allergens – please inform a member of staff if you have any
allergies or intolerances.*

MAINS

8oz FILLET OF BEEF, TRIPLE COOKED CHIPS, GREEN SALAD,
ONION RINGS, CHOICE OF SAUCE (GF*) 35

PAN SEARED SEA BASS, SALSIFY, BEETROOT PUREE,
ROASTED ONION CREAMED POTATOES, HERB OIL (GF) 26

PANCETTA STUFFED CHICKEN,
CREAMED SAVOY CABBAGE, SAFFRON POMMESTOURNEES,
CHANTILLY CARROTS (GF) 25

ROASTED PEPPER STUFFED WITH LENTIL RAGU, CREAMED
POLENTA, CONCASSE CHERRY TOMATOES (V)(GF) 19

VENISON FILLET SCHNITZEL, BUBBLE & SQUEAK MASH,
KOREAN CARROT SALAD, HONEY WHISKEY SAUCE 32

CLASSICS

BEER BATTERED HADDOCK, TRIPLE COOKED CHIPS,
MUSHY PEAS, TARTARE SAUCE (GF*) 18

BURGER, BRIOCHE BUN, 8oz BURGER, LETTUCE,
TOMATO, RED ONION, BURGER SAUCE (GF*) 18
EXTRA'S CHEESE 2.50 BACON 2.50

CAESAR SALAD, LETTUCE, CHICKEN, BACON, EGG,
ANCHOVIES, DRESSING, PARMESAN,
FOCACCIA CROUTONS (GF*) 18

GREEK SALAD, FETA, TOMATOES, RED ONION, OLIVES,
CUCUMBER (V) (GF) 15

PIE OF THE WEEK SERVED WITH MASH OR CHIPS &
SEASONAL VEGETABLES, RED WINE JUS 20

CLUB SANDWICH, BACON, CHICKEN, SALAD, MAYONAISE,
CHIPS 18

DESSERTS

CITRUS POSSET, BLOOD ORANGE CURD, ALMOND
SHORTBREAD (GF*) 9

Add a Glass of Gewurtztraminer 8

CHOCOLATE FONDANT, DEHYDRATED WHITE
CHOCOLATE CRUMB, BANANA ICE CREAM 9

Add a Glass of Recioto della Valpolicella 8

TREACLE TART, CLOTTED CREAM, SWEET PICKLED &
CARAMELISED LEMON 9

Add a Glass of Semillon Botrytis 7

AFFOGATO (VANILLA ICE CREAM & ESPRESSO) (GF*) 6

Add a Glass of Pedro Ximenez 7

TWO CHEESES, CHUTNEY & CRACKERS (GF*) 14

Add a Glass of 10 Year Tawny Port 7

HOUSE WINES – 175 glass / 375 carafe / bottle

For further wines please check out our full list

WHITE

PICPOUL – *Langeudoc, France* 8 / 15 / 26

SAUVIGNON – *Touraine, France* 8 / 15 / 26

ALBARINO – *Bodegas Aquitania, Spain* 9 / 16 / 30

GAVI – *DOCG, Italy* 9 / 16 / 30

ROSE

AZABACHE – *Rioja, Spain* 8 / 15 / 26

RED

BIFERNO – *Tor del Collo, Italy* 8 / 15 / 26

PAUL MAS ORG. – *Langeudoc, France.* 8 / 15 / 26

PINOT NOIR – *Langeudoc, France* 9 / 16 / 30

SHIRAZ – *Oakley, Australia.* 9 / 16 / 30