

*The*  
**CLIFF**  
RESTAURANT

@ THE CLIFF HOUSE HOTEL

### STARTERS

<b>Fresh Homemade Soup of the Day</b>	<b>€5.50</b>
Served with Homemade Brown Bread (1A,1B,3,7,9) (GF on request)	
<b>Seafood &amp; Shellfish Chowder</b>	<b>€9</b>
Freshly Made, served with Fiona's Bread & Pure Irish Butter (1A,1B,2,3,4,6,7,9,12,14) (GF on request)	
<b>Hot &amp; Crispy Chilli Fried Chicken Wings</b>	<b>€9</b>
A Bowl of Hot and Spicy Chicken Wings cooked in our special Marinade, served with Cashel Blue Cheese Dip & Celery Sticks (3,7,9,10) (GF)	
<b>Cliff House Caesar Salad</b>	<b>€9</b>
A rich Salad of Romaine Lettuce, Crunchy Ciabatta Croutons, Crisp Bacon, Parmesan Cheese and Homemade Dressing (1,2,3,7,10)(GF on request) <b>Add Chicken €13</b>	
<b>In-House Beetroot Cured Irish Salmon</b>	<b>€12</b>
Pickled Cucumber, Beetroot, Horseradish Crème Fraîche, Radish & Watercress Salad (3,10,12) (GF)	
<b>Vegetarian Tapas Platter</b>	<b>€9</b>
Grilled Halloumi, Sundried Tomato, Olives, Pickled Cucumber, Hummus, Quinoa, Toasted Garlic Ciabatta (1A,7,10,11)	
<b>Tapas Platter</b>	<b>€12</b>
Selection of Chorizo, Lomo, Serrano Ham with Olives, Sundried Tomatoes & Toasted Garlic Ciabatta Bread (1A,7,10,11)	
<b>Pan Fried Atlantic Garlic Prawns "Al Ajillo"</b>	<b>€13</b>
Parsley & Chilli Toasted Ciabatta(1A,2,3,7)	

### VEGETARIAN

<b>Thai Green Vegetable Curry</b>	<b>€15</b>
Medium Spiced Curry. Basmati Rice & Crisp Poppadum (GF,V)(6)	
<b>Non Veg Options -</b>	
<b>Add Chicken €19 / Add Prawns (2)</b>	<b>€22</b>

### MEAT

<b>Grilled 10 oz Irish Sirloin Steak</b>	<b>€29</b>
Onion rings, Portobello Mushroom, Hand Cut Fries & Peppercorn Sauce (1A,3,7,9)(GF on request)	
<b>Grilled Beef Burger</b>	<b>€18</b>
Brioche Bun, Tomato Relish, Gherkin, Pickled Red Onion, Irish Cheddar Cheese, House Slaw, Tangy Mayo & Fries (1A,3,7,10) (GF on request)	
<b>Roasted Irish Lamb Rump</b>	<b>€28</b>
Seasonal Vegetables, Savoury Champ Potatoes & Red Wine Jus (7,9)(GF)	
<b>Italian Style Meatballs</b>	<b>€18</b>
In an Italian Neapolitan Sauce with Spaghetti, Garlic Bread & Parmesan Shavings.(1A,3,7,9)	
<b>Pan Fried Chicken Breast</b>	<b>€19</b>
Baby Carrots, Broccoli, Champ Mash & Maderia Jus (9,10,12)	

### SEAFOOD

<b>Wild Atlantic Hake</b>	<b>€22</b>
Plump Mussels, New Potatoes, Sweet Grapes bound together in a light Red Curry Creamy Velouté (4,7,9,12) (GF)	
<b>Organic Irish Salmon</b>	<b>€22</b>
with Summer Peas, Champ Mash & Chorizo Velouté (4,7,12)	
<b>Cliff House Scampi "House Favourite"</b>	<b>€22</b>
Lightly Breaded Fresh Scampi, Tossed Salad, Fries, & Tartar Sauce (1A,2,3,7,10)	
<b>Traditional Fish &amp; Chips</b>	<b>€19</b>
Beer Battered Fish served with Side Salad, Fries, Mushy Peas & Tartar Sauce (1,3,4,10,12)	

### SIDE ORDERS

<b>Fresh Seasonal Vegetables (7)</b>	<b>€4.50</b>
<b>Homecut French Fries</b>	<b>€4.50</b>
<b>Seasonal Side Salad (10)</b>	<b>€4.50</b>
<b>Ciabatta Style Garlic Bread (1A,7)</b>	<b>€4.50</b>

### DESSERTS

<b>Gluten Free Chocolate Brownie</b>	<b>€8</b>
Served with Toffee Crunch Ice Cream (3,7)	
<b>Assortment of Dairy Farm Ice Cream</b>	<b>€8</b>
Honey Comb, Chocolate, Strawberry & Vanilla	
<b>Old Fashioned Apple Crumble</b>	<b>€8</b>
Crème Anglaise, Vanilla Bean Ice Cream & Whipped Cream (1,3,7)	
<b>Eton Mess House Style</b>	<b>€8</b>
Crushed Meringue served with Berries and Cream (3,7)	
<b>Tangy Lemon Tartlet</b>	<b>€8</b>
Fresh Berries & Whipped Cream (1A, 3, 7)	

### ALLERGENS

1. Cereals Containing Gluten, (A) Wheat, (B) Oatmeal, (C) Barley, (D) Rusk, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide & Sulphates, 13. Lupin, 14. Molluscs

Please Note that some of our dishes may contain allergens or have been prepared alongside products that contain nuts, gluten or other allergen products. Please ask your server if you are concerned about any other allergens.