

The CLIFF RESTAURANT

@ THE CLIFF HOUSE HOTEL

STARTERS

Homemade Soup of the Day (1A,3,7,12) €7.50
Served with Fiona's Homemade Black Treacle & Seeded Brown Bread (GF on request)

Seafood & Shellfish Chowder (1A,2,3,4,7,9,12,14) €12
Served with Fiona's Homemade Black Treacle & Seeded Brown Bread (GF on request)

Buffalo Chicken Wings (3,6,7,9,12) €12
Fresh Chicken Wings slow cooked and crisped in hot oil and tossed in a Franks Red Hot Sauce & Butter reduction, served with our Homemade Blue Cheese Dip & Celery Sticks

Chilli & Garlic Langoustine Prawns (1A,2,6,12) €16
Finished in White Wine Reduction and served with our Homemade Pepper Tapenade on a Toasted Ciabatta (GF on request)

Caprese Salad (7,12) €12
Local Organic Lettuce dressed with Lemon, Lime & Olive Oil, topped with Sliced Beef Tomato, Fresh Mozzarella & Basil, finished with Sea Salt, Black Pepper & Balsamic Glaze

Slow Cooked Pulled Beef Nachos (1A,7,9,12) €14
with House Guacamole, Pico De Gallo, Sour Cream, Jalapeno, Mozzarella & Cheddar Cheese (GF on request)

Caesar Salad (1A,3,4,7) €10
Crisp Baby Gem Lettuce, Parmesan Shavings, Toasted Herb Croutons, Cherry Tomatoes, Bacon Lardons & our Homemade Classic Caesar Dressing Add Chicken €6 (GF on request)

False Wild Mushroom Risotto (1,9) €14
Rice Shaped Pasta reduced with Fresh Wild Mushrooms & Mushroom Stock

FROM THE LAND

Pan Fried Chicken Breast (7,9,10,12) €25
Seasonal Vegetables, Champ Potatoes & Red Wine Jus

Cliffhouse Burger (1A,7,12) €22
8oz Premium Irish Beef, Aged Cheddar, Lettuce, Tomato, Aioli Sauce with Chips & House Salad

Rib Eye Steak (7,12) €44
10oz Prime Irish Rib Eye Steak served with Homecut Fries & Peppercorn Sauce

Thai Red Chicken Curry (6,12) €26
Medium Spiced Chicken Coconut Curry with Basmati Rice & Crisp Poppadum with Sweet Potato Crisps

Asian Chicken Stir-Fry (1,2,4,9,11,14) €26
Pan Fried Vegetables & Chicken with tossed Japanese Udon Noodles

Fettuccine Pasta Bolognese (1,3,7,9) €22
topped with Fresh Sage

FROM THE SEA

Pan Fried fillet of Hake (4,7,12) €29
Seasonal Vegetables, Creamed herbed Potatoes Lemon Butter

Cliff House Scampi (1A,2,3,7,10,12) €25
Breaded Atlantic Prawns served with Homemade Fries, Side Salad & Tartare Sauce

Salmon Tataki (1A,2,3,7,10,12) €25
Marinated in Soy Sauce, coated with Sesame Seeds and seared, cooked med/rare & served with Crispy Tempura Vegetables and Wakame Seaweed

Light & Crispy Beer Battered Fish (1A,2,3,7,10,12) €25
Served with homemade fries, mushy peas, side salad & tartare sauce

Prawn Bisque Pasta (1A,2,3,7,10,12) €25
Fettucine pasta in a black tiger prawn bisque sauce with fried cherry tomatoes, basil & garlic

Thai Red Prawn Curry (2,6,7,12) €29
Medium Spiced Coconut Curry served with Basmati Rice & Crisp Poppadum with Sweet Potato Crisps

Asian Stir Fry (1,2,4,9,11,14) €27
Salmon & Stir-fried Vegetables. Tamari, Sesame & Oyster Base tossed with Japanese Udon Noodles

Asian Prawn Stir Fry €29

VEGETARIAN/VEGAN STARTERS

False Wild Mushroom Risotto (1,9) €14
Rice Shaped Pasta reduced with Fresh Wild Mushrooms & Mushroom Stock

Vegetarian Nachos (1,9) €14
with House Guacamole, Pico De Gallo, Soya Yougart, Jalapeno, & Vegan Cheese (GF on request)

VEGETARIAN/VEGAN MAINS

Asian Stir Fry (1,2,4,9,11,14) €22
Stir Fried Vegetables, Tamari, Sesame Base tossed with Japanese Udon Noodles

Thai Red Curry (6) €22
Medium Spiced Vegetable Coconut Curry served with Basmati Rice & Crisp Poppadum and Sweet Potato Crisps

HOMEMADE DESSERTS

Carte D'or of Ice Creams (1A,3,6,7) €9
Please ask your server for Flavours

Old Fashioned Apple Crumble (1A,3,7) €9
Freshly Whipped Cream, Homemade Custard & Vanilla Bean Ice Cream

Eton Mess Cliff House Style (3,7)(GF) €9
Homemade Meringues, Assortment of Summer Berries & Freshly Whipped Cream

Cookies & Ice Cream (1A, 3, 7) €9
Homemade Cookies & Vanilla Bean Ice Cream

Vegan Pecan Pie (1A,6,8) €9
Vanilla Bean Ice Cream

Vegan Sticky Toffee & Pear Pudding (1A,6) €9
with Vanilla Flavoured Soya Ice Cream

Gluten Free Chocolate Brownie (3,6,7) €9.50
with Vanilla Bean Ice Cream, Cream & Chocolate Sauce

Christian's Hot Cookie Skillet (1A,3,7) For Sharing! €12
with Vanilla Bean Ice-cream & Caramel Sauce. (15mins cooking time)

SIDE ORDERS €5 each

Fresh Seasonal Vegetables (7,9) **Homecut French Fries** (12)
Seasonal Side Salad(10,12) **Ciabatta Style Garlic Bread** (1A,7)

TEAS & COFFEES

Tea	€3	Herbal Tea	€3.50
Espresso	€3.50	Double Espresso	€6.00
Americano	€4	Decaf Americano	€4.30
Cappuccino	€4.50	Decaf Cappuccino	€4.80
Latte	€4.50	Decafe Latte	€4.80
Almond Latte	€5.20	Oat Cappuccino	€5.20
Oat Latte	€5.20	Almond Cappuccino	€5.20
Decaf Oat or Almond Cappuccino or Latte			€5.50
Syrups	€0.80		

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