



SAMPLE BAR DINNER MENU

The menu changes constantly, but a few signature dishes always feature. If you acquire up to date menu please email info@thecliffhousehotel.com

Starters

Bantry Bay Organic Salmon: Cured Fillet, Smoked, Organic Beetroot, Horseradish Cream

Free Range Chicken: Poached, Crab Mayonnaise, Grapefruit, Tomato, Lettuce

Yawl Bay Haddock: Marinated, Leek and Lemon Mayonnaise, Soft Egg, Crisp Bread

Ham Hock: Terrine, Prunes, Armagnac, Walnut Chutney, Brioche

Garden Pumpkin and Cashel Blue Salad: Little Gem Lettuce, Croutons, Apple Dressing

Main Courses

Hereford Beef: Rib Eye, Grilled, Fondant Potato, Spinach, Wild Mushrooms, Red Wine Jus

Suffolk Lamb: Soulder, Seared, Thyme Salt, Spiced Carrots, Scallion, Potato, Lamb Jus

Helvick Monfish: Tail, Herb Crumbed, Oven Baked, Mash, Bacon, Tomato, Fennel,
Vinaigrette

Helvick Cod: Fillet, Spinach Crust, Almonds, Pearl Barley 'Risotto', Lemon

Desserts

Dark Chocolate 70%: Fondant, Anglaise, Brandy Snap, Candied Orange, Ice Cream

The Cliff House Fool: Vanilla Cream, Preserved Berry Compote, Apple Cider Sabayon,
Caramelized Pastry Stick

Buttermilk 'Panna Cotta': Stewed Rhubarb, Vanilla Ice Cream

Apple and Pear: Red Wine Jelly, Sponge, Light Custard, Tonka Bean Ice Cream

Farm House Cheese: Selection, Crackers, Rocket Salad, Raisin Bread, Apple Juice



Three courses costs €39.95; Two courses costs €34.50