

*The*  
**CLIFF**  
RESTAURANT

**Starters**

Homemade Soup of the Day (7,9) (GF) - €5.50

Fiona's Brown Bread (1A,1B,3,7) (GF on request)

Seafood & Shellfish Chowder (2,4,6,7,9,12,14) - €9.00

Fiona's Brown Bread (1A,1B,3,7) (GF on request)

Hot & Crispy Chilli Fried Chicken Wings (1A,3,7,9,10) (GF on request) - €9.00

Cooked in our special Marinade

Served with Cashel blue Cheese Dip & Celery Sticks

Cliff House Ceasar Salad (1A,2,3,7,10) (GF on request) - €9.00

A rich Salad of Romaine Lettuce,

Crunchy Ciabatta Croutons, Crisp Bacon, Parmesan Cheese and Homemade Dressing

Add Chicken - €13.00

In-House Beetroot & Dingle Gin Cured Irish Salmon (3,4,10,12) (GF) - €12.00

Pickled Cucumber, Beetroot, Horseradish Crème Fraiche, Radish & Green Leaves

Pan-Fried Atlantic Garlic Prawns "Al Ajillo" (1A,2,7) - €13.00

In Olive Oil with Chilli, Garlic & Paprika & Served with Toasted Garlic Ciabatta

Meat Tapas Platter (1A,7,10,11) - €12.00

Selection of Chorizo, Lomo & Serrano Ham with Olives, Sundried Tomatoes & Toasted Garlic Ciabatta Bread

Vegetarian Tapas Platter (1A,7,10,11,12) - €9.00

Grilled Halloumi, Sundried Tomato, Olives, Pickled Cucumber, Hummus, Quinoa & Toasted Garlic Ciabatta

**Vegetarian**

Thai Red Vegetable Curry (GF), (V) (6) - €15.00

Medium Spiced Curry with Coconut Milk.

Basmati Rice flavoured with onions, garlic, cumin, turmeric & coriander.

Crisp Poppadum

-Add Chicken - €19.00

-Add Prawns (2) - €22.00

## Meat

Grilled 10 oz Irish Sirloin Steak (1A,1C, 3,7,9,12) (GF on request) - €29.00

Onion rings, Portobello Mushroom, Hand Cut Fries & Peppercorn Sauce

Grilled Beef Burger (1A,3,7,9,10,11,12) (GF on request) - €18.00

Brioche Bun, Tomato Relish, Gherkin, Pickled Red Onion, Irish Cheddar Cheese, Coleslaw, Tangy Mayo & Fries

Roasted Irish Lamb Rump (7,9,12) (GF) - €28.00

Baby Carrots, Tenderstem Broccoli & Savoury Champ Potatoes, Red Wine Jus

Italian Style Meatballs (1A,3,7,9,12) - €18.00

In an Italian Neapolitan Sauce with Spaghetti, Parmesan Shavings & Garlic Bread

Pan Fried Chicken Breast (7,9,10,12) - €19.00

Seasonal Vegetables, Champ Potatoes & Red Wine Jus

## Seafood

Wild Atlantic Hake (2,4,7,9,12,14) (GF) - €22.00

Pan-Fried Baby Potatoes, Shrimp, Cockles & Mussels in a Coconut Cream Sauce

Organic Irish Salmon (4,7,9,12) - €22.00

with Summer Peas, Champ Mash and Chorizo Cream Sauce

Cliff House Scampi "House Favourite" (1A,2,3,7,10) (GF on request) - €22.00

Panko Crumbed Atlantic Prawns, Tartar Sauce, Tossed Salad & Fries

Traditional Fish & Chips (1A,3,4,10,12) - €19.00

Beer Battered Fish served with Side Salad, Fries, Mushy Peas and Tartar Sauce

## Sides

Fresh Seasonal Vegetables (7,9)	€4.50
Home Cut French Fries	€4.50
Seasonal Side salad (10,12)	€4.50
Ciabatta Style Garlic Bread (1A,7)	€4.50

## Desserts

Gluten-Free Chocolate Brownie – €8.00

Served with Toffee Crunch Ice Cream (3,7)

Assortment of Dairy Farm Ice Cream (GF on request) – €8.00

Honeycomb, Chocolate, Strawberry & Vanilla - (1A,3,6,7)

Assortment of Soya Ice Cream (6)- €9.00

Old Fashioned Apple Crumble (GF on request) - €8.00

Crème Anglaise, Vanilla Bean Ice Cream & Whipped Cream (1A,3,7)

Eton Mess Cliff House Style (GF)- €8.00

Crushed Meringue served with Berries and Cream (3,7)

Tangy Lemon Tartlet (GF on request)- €8.00

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

[www.cliffhousehotel.com](http://www.cliffhousehotel.com)