





## STARTERS

Beetroot Carpaccio (V) 6.50  
goats cheese, walnut pesto

Pressed duck terrine 7.50  
rhubarb chutney, toasted brioche

Baby mozzarella and roasted butternut squash salad (V) 7.50 14.00  
polenta croutons, basil oil

Squid with black pudding 7.00  
rocket salad, aioli

Salmon rilette 7.00  
pickled cucumber

Fish soup 7.00  
croutons, rouille, gruyère

Highcliff prawn cocktail 7.50

## FISH

Highcliff fish and chips 14.50  
tartare sauce

Roast spiced monkfish 16.00  
bok choy, saffron mussel broth

South coast seabass 16.50  
crab and chilli black tagliatelle

Whole roast Dorset lemon sole 15.50  
capers, shrimp butter sauce

## MAINS

Roasted loin and confit shoulder of Cornish lamb 19.50  
baby vegetables, lamb jus

Breast of Gressingham duck 17.50  
shallot tart tatin, pea puree, red wine sauce

Spinach and ricotta rotolo (V) 14.50  
tomato fondue, sage and pine nut butter

## SHELLFISH

Lobster and salmon ravioli 16.00  
spinach, shellfish sauce

Cider steamed mussels and clams 7.80 14.50  
cream, parsley

Seared Dorset scallops 9.00 17.50  
chorizo, red pepper puree, garlic herb butter

## HIGHCLIFF GRILLS

All our steaks are chargrilled, 21 day aged and grass fed. Served with fat chips, vine tomatoes, watercress and a choice of sauce: peppercorn, red wine, hollandaise, steak butter, Roquefort butter

Ribeye 10oz \* 22.00

Sirloin 10oz \* 23.00

Veal chop 10oz \* 22.00

Free range chicken 8oz \* 14.50

Organic salmon 8oz \* 16.50

## SIDES

2.95

Green beans

Rocket and parmesan salad

Fat chips

New potatoes

Green salad

## DESSERTS

5.50

Espresso panna cotta  
biscotti biscuit

Lemon posset  
hazelnut shortbread

Chocolate fondant  
white chocolate ice cream, raspberries

Rice pudding and plum jam

Treacle tart  
Devon clotted cream

Dairy ice creams and sorbets

Three Dorset cheeses 8.00

(v) = vegetarian option

If you are concerned about food allergies, e.g. nuts you are invited to ask one of our team members for assistance when selecting menu items.

Dishes may differ from those shown. \*Weights shown are approximate weights before cooking. Prices are inclusive of VAT. Gratuities are discretionary.

= Highcliff Grill signature dish

08.09