

# Highcliff Grill

Sunday Lunch  
SAMPLE MENU

3 courses £21.50 or 2 courses £16.00



**(V) French onion Soup**  
Gruyère croûte

**(V) Pickled root vegetable salad**  
Watercress pesto, young leaves

**Venison terrine**  
Rhubarb chutney, sultana croûte,

**Assiette of salmon rilette, smoked trout,  
beetroot cured gravadlax**  
Horseradish foam, cucumber jelly, tarragon croûte

**Devilled whitebait**  
Paprika and citrus mayonnaise



**Roast sirloin of beef**  
Yorkshire pudding,  
horseradish cream, roast gravy

**Roast loin of organic pork**  
Apple sauce, roast gravy

**(v) Parsnip, stilton gratin**  
Apple and beetroot salad

**Pan roasted sea bream**  
Spinach, salsify, red wine sauce

**(MADE TO ORDER – PLEASE ALLOW 10-15 MINUTES)**

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## Vegetables of the Season



**Baked vanilla cheesecake**  
Blueberry and blackberry compote,  
ginger snap biscuit

**Roasted plums**  
Mulled wine syrup, kirsch sabayon, cinnamon  
crumble

**Clotted cream mousse**  
Warm poached strawberries, piquant orange jelly

**Bitter chocolate and brandy ganache tart**  
Goats cheese curd

**Freshly brewed tea or coffee**

If you are concerned about food allergies, please speak to one of our associates with the regards to the above menu items.  
All prices are inclusive of VAT at current rate. Gratuities are at the guests' discretion.