

# THE seacliff

## RESTAURANT

### S A M P L E M E N U

#### starters

Goats Cheese Mousse | Apple | Celery | Walnuts **11**

Miso Glazed Pork Belly | Edamame | Shichimi | Shiitake | Jalapeño **13**

Quail | Scotch Egg | Golden Raisins | Grapes | Dandelion **12**

Hand Divided Scallops | Wagyu Black Pudding | Celeriac | Granny Smith **14**

#### mains

Herb Crusted Lamb Loin | Faggot | Peas | Girolles | Summer Truffle **32**

Salted Hake | Smoked Mussels | Courgette | Romanesco | Parsley **28**

Crispy Duck Egg | Asparagus | Gnocchi | Gouda Custard | Fennel Pollen **26**

Smoked Pork Chop | Heritage Carrots | Barley | Sage & Onion | Calvados **30**

#### sides

Summer Vegetable Panache **6.5**

Triple Cooked Chips | Lemon Thyme **6.5**

Stem Broccoli | Cashews **6.5**

Roasted Ratte Potatoes | Aged Parmesan **6.5**

#### desserts

Strawberry Mousse | Meringue | Mascarpone | Basil **9.5**

Treacle Tart | Caramelised Orange | Pecan Brittle | Crème Fraiche **9.5**

Chilled Chocolate Fondant | Praline | Raspberries | Rose Water **9.5**

Coffee & Petit Fours **8**

Cheese Board **13.5**