

THE BAR
CLIFF HOUSE HOTEL

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DINNER MENU

18:30 – 21:30

STARTERS

Soup of the Day
Irish flavours (please ask server) 2 7.25

Seafood Chowder 11.50
Selected Irish fish & Atlantic seafood,
herb cream 2, 10, 11, 12, 14

Both served with our Beamish brown bread

Baked Potato 10.50
Crème fraiche, trout roe,
spring onion 2, 10, 14

Beef Tartare 14.00
Bone marrow emulsion,
wild leeks 2, 4, 14

Half Dozen Local Oysters 14.00
Gin Mignonette 7, 14

Smoked Mackerel Paté 11.50
Herb mayonnaise, horseradish, celeriac
2, 10, 11, 14

Seafood Platter 29.00
Oysters (4), mackerel paté,
trout roe, pickled mackerel,
seafood toast 1, 2, 7, 10, 14

SALADS

Smoked Salmon Salad 14.00
Mixed leaves, cucumber,
Horseradish oil, croutons 1, 2, 4, 10, 14

Garden Beetroot 12.25
Ardsallagh goat's cheese,
salad leaves, croutons 1, 2, 14

FROM THE LAND

Half Roast Chicken (for one) 21.00
Champ potato, green vegetables, (for two) 36.00
taron jus 2, 14

Beef Short Rib 21.50
Braised and glazed,
horseradish mashed potatoes, celeriac 2, 11, 14

Beef Sirloin 31.25

Beef Fillet 37.25
Fries, seared onion, mushroom,
beef jus 2, 4, 14

FROM THE SEA

Fish and Chips 23.50
Beer battered haddock,
twice cooked fries,
tartar sauce 1, 4, 8, 10, 14

Pan Fried Hake 23.50
Potato gratin, spinach, salsa verde 2, 10, 4, 14

Roast Turbot (for four) 80.00
(for two) 60.00
(for one) 32.50

Horseradish mash, brown butter,
stem broccoli 2, 4, 10, 14

½ Ardmore Lobster 32.00
Chips, tartar sauce, mixed leaves,
hollandaise 2, 4, 8, 12, 14

FROM THE GROUND

Cauliflower Brachan 18.00
Pearl barley, horseradish,
cauliflower purée 1, 2, 14

Grilled Cabbage 18.00
creamy mashed potatoes, vegetarian gravy 2, 14



SIDE DISHES

Tender Stem Broccoli	2	4.20
Celeriac Remoulade	14	4.20
Mixed Salad	4, 14	3.80
Baby Boiled Potatoes	2	4.50
Potato Gratin	2	4.70
Champ Potato	2	4.70
Hand Cut Chips	1	4.70
Sea Truffle Mayo	2, 4, 14	2.00