



CLIFFHANGER

MAIN MENU

STARTERS

Baked Camembert (V)	£13.50
Honey, rosemary, cranberry & toasted ciabatta	
Thai Crab Cakes	£12.00
Lime, coriander & red chilli dressing	
Warm Garlic & Herb Focaccia (V)	£9.50
Mixed olives, hummus, olive oil & balsamic vinegar	

SEASONAL SPECIAL

Salt & Pepper Squid
Chimichurri
£10.00

Soup Of The Day
Please ask us for today's freshly made soup, served with bloomer bread
£8.00

Grilled Halloumi (V)	£9.50
Chargrilled halloumi with chimichurri & seasonal leaves	
Smoked Ham Hock Terrine	£10.50
Piccallili, toasted ciabatta & pickles	
Heritage Tomato & Bocconcini (V)	£9.50
Fresh basil, olives & balsamic dressing	

LIGHT BITES

Ciabattas	£15.95
Served with triple cooked chips & mixed salad - Please ask your server for today's selection	

Butchers Sausages & Creamed Potatoes	£17.50
Roasted onion gravy	
Chewton Bubbles	£16.50
Bubble & squeak with smoked haddock & poached egg	

Scampi & Chips	£16.50
Breaded wholetail scampi, triple cooked chips, buttered peas & tartare sauce	
Fish & Chips	£16.50
Cider battered haddock, triple cooked chips, buttered peas & tartare sauce	

MAIN COURSES

Fish & Chips	£18.50
Cider battered haddock, triple cooked chips, buttered peas & tartare sauce	
Fillet of Sea Bream	£24.00
Confit of Isle of Wight tomatoes, baby potatoes & shellfish bisque	
Chicken, Ham & Leek Pie	£19.50
Triple cooked chips & buttered peas	
Cliffhanger Fish Pie	£19.50
Creamed potatoes & greens	

SEASONAL SPECIAL

Braised Ox Cheeks
Parsley mash & wild mushrooms
£22.00

Sirloin Steak	£26.50
Dry-aged British sirloin, with triple cooked chips, roasted cherry tomatoes & hollandaise	

BBQ Ribs	£20.00
Slow cooked & glazed. Served with triple-cooked chips & hanger slaw	
Sweet Potato, Butternut Squash & Coconut Thai Curry (VG)	£18.00
Aromatic rice, raita	
Wild Mushroom & Beetroot Arancini (V)	£16.50
Parmesan, rocket & white truffle oil	

GOURMET BURGERS

All served in a pretzel bun with house slaw & triple cooked chips - £18.95

The Meat Hanger
100% British beef, chargrilled bacon, cheddar cheese, salad & relish

The Clucker
Chargrilled chicken burger, cheddar cheese, salad, honey & sriracha sauce

Moving Mountains (VG)
Woodland mushroom, vegan applewood cheese, salad & chilli jam

SIDES

Hanger Slaw	£3.95	Seasonal Side Salad	£4.95
Sweet Potato Fries	£5.95	Seasonal Greens	£4.95
Triple Cooked Chips	£5.95	Seared Cajun Corn Cobs	£4.95



Winter Menu 2025

(V) Vegetarian (VG) Vegan (VGO) Vegan Option Available (GF) Gluten Free (GFO) Gluten Free Option Available

Please inform staff of any food allergies prior to placing your order, even if you have eaten the dish previously. Our suppliers & kitchens handle numerous ingredients & allergens. Our dish descriptions don't always mention every ingredient, so please ask if you are unsure. If you have any specific dietary requirements, we have a great allergen guide to inform, just ask us. We use 100% Rapeseed Oil.

A discretionary 12.5% service charge will be added to your bill. If you wish this to be taken off please ask your server.

QR CODE: ALLERGENS GUIDE



DESSERT

Chocolate & Caramel Torte (VG)

Biscoff sauce, strawberries
£8.50

Tartes Tatin (V)

Dorset clotted cream
£8.50

Lemon Meringue Pie

Lemon sauce
£8.50

Dark Chocolate Ganache (V)(GF)

£8.50

Raspberry Tartlet (V)

Raspberry sauce, fresh berries
£8.50

English Cheeses (GFO)

Quince jelly, dried figs,
fudges biscuits
£9.50

Selection of Ice Cream & Sorbet (V)(VGO)

Please ask for today's selection
£8.50

HOT DRINKS

Large Pot Loose Leaf Tea	£4.25	Cappuccino	£3.80
Speciality Blended		Americano	£3.60
Specialty Tea	£3.75	Caffe Latte	£3.80
Hot Chocolate	£4.30	Chai Latte	£3.80
Chocolate Royale	£4.80	Espresso	£3.60
Giant Chocca Mocca	£4.80	Flat White	£3.80

Go Large +50p / Extra coffee shot +50p

Make it soya or oat milk +40p

Decaffeinated available on request

Liqueur Coffees £7.50

Brandy, Cointreau, Irish Whiskey, Tia Maria, Baileys



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A discretionary 10% service charge will be added to your bill.

QR CODE: ALLERGENS GUIDE. WIFI PASSWORD: cliffhanger