



The Suncliff
HOTEL BAR DINING

ATLANTIS DINING

**As of Friday 3rd of March 2017
(Subject to change on a daily basis)**

Cream of Tomato Soup (V) (D) (G)

Served with Toasted Croutons

Smoked Mackerel Salad (F) (D)

Finished with Horseradish Cream

Selection of Fruit Juices (V)

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**Roast Chicken Supreme (SD)**

With Chef's Pan Gravy

**Grilled Fillet of Hake (F) (SD)**

Finished with Pimento Sauce

**Whole Roasted Pepper (V)**

Stuffed with Vegetable Rice

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8oz Rib Eye Steak - £8.95 Supplement Charge

8oz Sirloin Steak - £9.95 Supplement Charge

Portion of Chips - £2.50 Supplement Charge

Seasonal Salad - £2.50 Supplement Charge

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**Apple and Berry Crumble (G) (E) (D) (V)**

Served with Traditional Custard

**Selection of local Ice Creams & Sorbets (D) (V) (E)**

**Fruit Salad (V)**

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Classic British Cheese Plate (*supplement charge £2.50*) (G) (D) (M)

Served with Assorted Biscuits, Chilled Grapes & Chutney

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**Fresh Filter Coffee, Tea or Herbal Teas**

**E:** Eggs; **G:** Wheat, Wye, Barley, Oats, Spelt or Khorasan; **C:** Prawns, Crab, Lobster, Crayfish; **F:** Fish; **P:** Peanuts; **S:** Soybeans; **D:** Milk Inc. Lactose; **N:** Nuts; **CE:** Celery Inc. Celeriac; **M:** Mustard; **SS:** Sesame Seeds; **SD:** Sulphur

Dioxide; **L:** Lupin;

**MO:** Clams, Mussels, Whelks, Oysters, Snails, Squids

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Non-Residents £24.95

Residents Three Courses £21.95 Two Courses: £16.95 One Course: £12.95

Executive Chef: Robert Feuillet
Restaurant Manager: Inacio Sousa