the Cliff

restaurant

SUNDAY LUNCH MENU

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TO NIBBLE

Optional course, supplements apply

Homemade Pembrokeshire Sea Salt and Rosemary Focaccia £5.00
Welsh butter (V,G,D)

Marinated Olives *(V)* £5.00

STARTERS

Seasonal Soup
Homemade Pembrokeshire sea salt and rosemary focaccia *(V,G,S)*

Confit Duck Bon Bon
Chicory, hazelnuts, orange emulsion *(G,N,D,E)*

Heritage Beetroot and Goat's Cheese Salad
Pickled radish, samphire, pomegranate and mint dressing *(V,D,SD)*

Smoked Fish and Laverbread Fishcake
Herb crushed butterbeans, chive butter sauce *(F,G,D,E,SD)*

MAINS

Roasted Sirloin of Beef
Braised onions, Yorkshire pudding *(G,D,E,SD,C,Mu)*

Free Range Roast Chicken
Charred apple, sage and onion stuffing *(G,D,E,SD,C,Mu)*

Grilled Stone Bass
Sea vegetable and apple slaw, capers, lemon and parsley butter *(F,D,SD)*

Marinated Paneer Steak
Chickpea and spinach dahl, crispy kale, sesame and curry dressing *(V,D,SD)*

DESSERTS

Lemon Panna Cotta
Raspberries, white peach sorbet *(V,S)*

Sticky Toffee Pudding
Dates, toffee sauce, vanilla ice cream *(V,G,S,D,E)*

Chocolate Mocha Mousse
Orange and vanilla cream, biscotti *(V,G,N,D,E,SD)*

Welsh Cheese Selection
Perl Las, Black Bomber, Pant-Ys-Gawn goat's cheese and Perl Wen, with spiced Welsh tomato chutney, macerated grapes and crackers *(V,G,D,C)*
(£8.00 supplement)