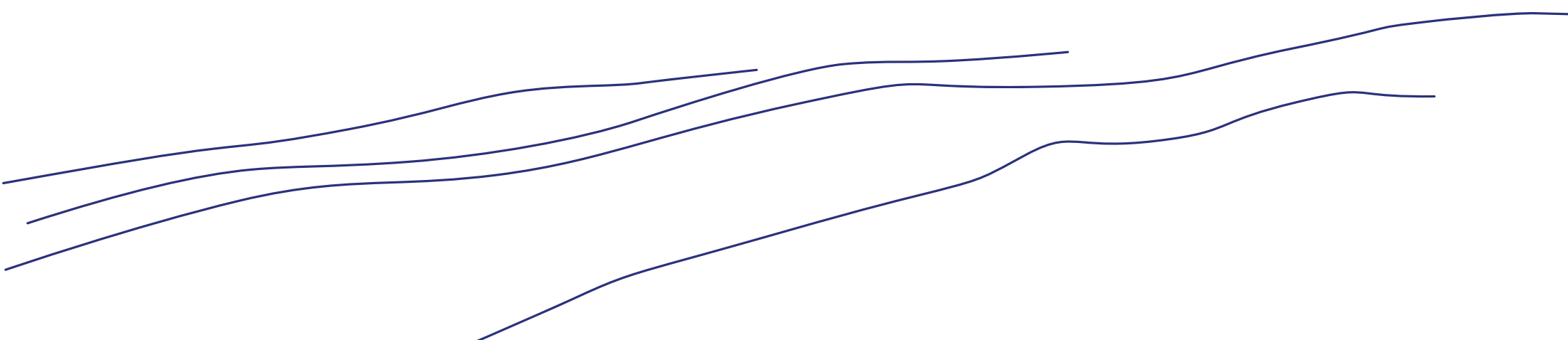
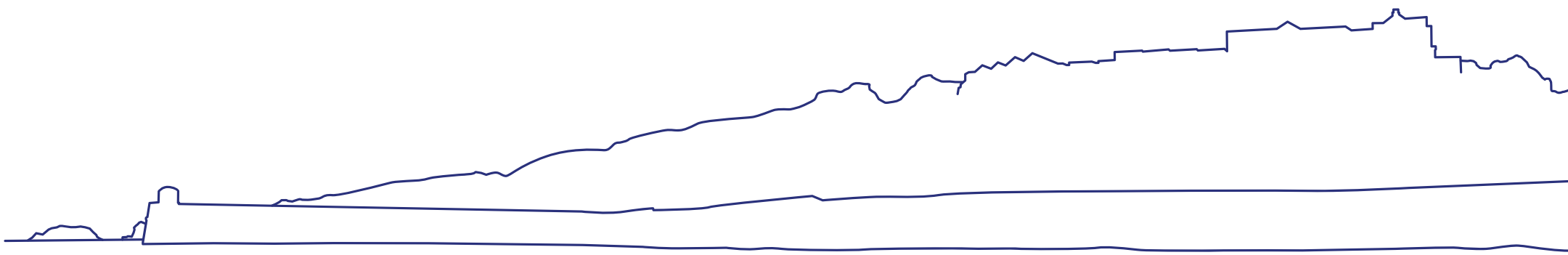


the  
**Cliff**  
restaurant



# À LA CARTE

## TO NIBBLE

<b>Homemade Pembrokeshire Sea Salt and Rosemary Focaccia</b> .....	£5.00
<small>Welsh butter (V,G,D)</small>	
<b>Marinated Olives (V)</b> .....	£5.00

## STARTERS

<b>Pan Seared Scallops</b> .....	£15.00
<small>Maple glazed pork belly, sweetcorn, chorizo jam (M,D,SD,C) (£4.00 supplement for dinner inclusive guests)</small>	
<b>Smoked Duck</b> .....	£13.50
<small>Goat's cheese soufflé, watercress, horseradish (G,D,E,Mu)</small>	
<b>Citrus and Beetroot Cured Salmon</b> .....	£13.00
<small>Pickled cucumber, saffron, seaweed crumb (F,G,SD)</small>	
<b>Mackerel Escabeche</b> .....	£11.00
<small>Sous fennel, yuzu emulsion (F,SD)</small>	
<b>Tomato Delice</b> .....	£9.50
<small>Cucumber gazpacho, red pepper salsa, sourdough (V,G,SD)</small>	
<b>Vichyssoise</b> .....	£8.00
<small>Chive oil, sourdough crisp (V,G,S)</small>	

## MAINS

<b>Fillet of Welsh Beef</b> .....	£38.00
<small>Asparagus, beef cheek and ginger bon bon, celeriac, spiced jus (G,D,E,SD,C) (£8.00 supplement for dinner inclusive guests)</small>	
<b>Whole Cornish Plaice</b> .....	£25.00
<small>Fennel, apple, sea vegetable slaw, charred lime (F,SD)</small>	
<b>Rack of Welsh Lamb</b> .....	£32.00
<small>Spring greens, laverbread dumpling, confit garlic, pea gravy (G)</small>	
<b>Chicken Supreme and Confit Chicken</b> .....	£26.50
<small>Tarragon hash brown, pickled onions, horseradish emulsion, pancetta sauce (D,E,SD,Mu,C)</small>	
<b>Fillet of Stone Bass</b> .....	£26.00
<small>Roasted garlic and rocket velouté, monkfish scampi, pickled kohlrabi (F,G,E,SD)</small>	
<b>Spiced Potato Parcel</b> .....	£20.00
<small>Lentil dahl, tofu, onion bhaji, sesame curry dressing (V,G,S,Se)</small>	

## SIDES

<b>Tenderstem Broccoli, Romesco Sauce (V,N,SD)</b> .....	£5.50
<b>Parmesan and Truffle Fries (V,D)</b> .....	£5.50
<b>Summer Leaf and Herb Salad, Broad Beans, Fennel, Yuzu Dressing (V)</b> .....	£5.00
<b>Chips (V)</b> .....	£4.50

## DESSERTS

<b>Strawberry and White Chocolate Cheesecake</b> .....	£10.00
<small>White peach sorbet (V,G,S,D,E)</small>	
<b>Key Lime Parfait</b> .....	£10.00
<small>Pistachio crumble, meringue, curd (V,G,SD,N,E,D)</small>	
<b>Chocolate Marquise</b> .....	£10.00
<small>Caramelised banana and passion fruit (V,G,S,D,E)</small>	
<b>Sticky Toffee Pudding</b> .....	£10.00
<small>Dates, toffee sauce, vanilla ice cream (V,G,S,D,E)</small>	
<b>Selection of St Brides Sorbets</b> .....	£8.00
<small>Choose three, please ask for today's flavours (V)</small>	
<b>Welsh Cheese Selection</b> .....	£15.00
<small>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) (£6.00 supplement for dinner inclusive guests)</small>	

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

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers. ✓ Plant-based, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.