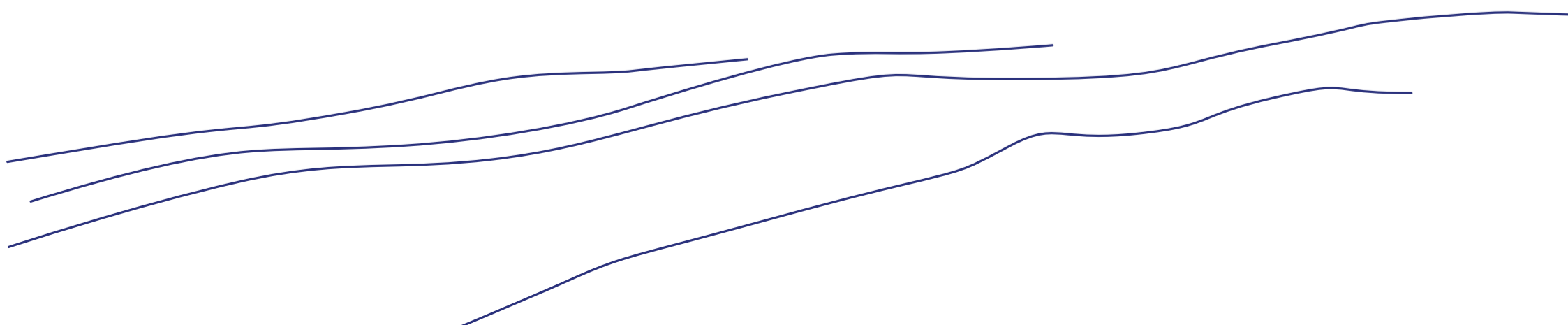
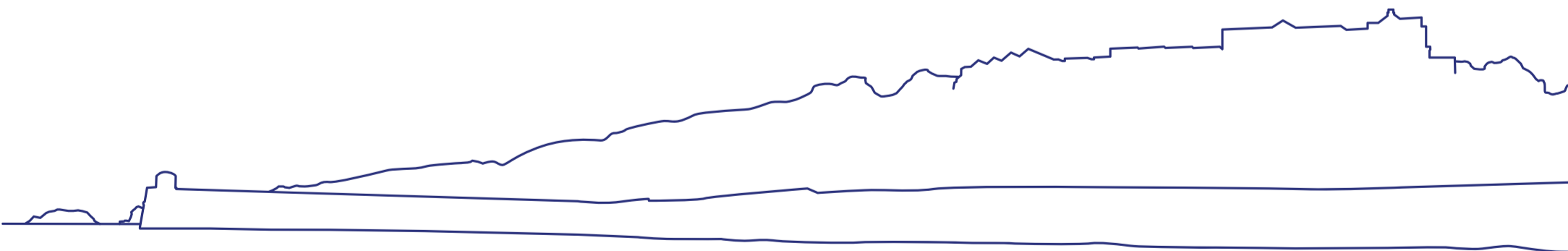


the
Cliff
restaurant



À LA CARTE

TO NIBBLE

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

STARTERS

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|---|---------------|
| Seared Scallops | £16.00 |
| <small>Black pudding bonbon, pancetta crisp, red pepper ketchup (W,B,O,M,E,SD) (£4.00 supplement for dinner inclusive guests)</small> | |
| Breast of Wood Pigeon | £15.00 |
| <small>Wild mushroom and duck yolk tartlet, soused blackberries (W,D,E,SD,C)</small> | |
| Crisp Goat's Cheese | £14.00 |
| <small>Miso glazed figs, spiced apple, chicory (V,W,S,D,E,SD)</small> | |
| BBQ Octopus | £14.00 |
| <small>Purple potato purée, pickled kohlrabi, seaweed emulsion (F,M,D,SD)</small> | |
| Roasted Cauliflower Soup | £9.00 |
| <small>Hickory smoked almonds, saffron and thyme oil (V,A)</small> | |

MAINS

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|---|---------------|
| Fillet of Welsh Beef | £38.00 |
| <small>Squash, black garlic gnocchi, aged balsamic and thyme jus (W,D,E,SD,C) (8.00 supplement for dinner inclusive guests)</small> | |
| Whole Lemon Sole | £35.00 |
| <small>Mussels, shaved fennel, sea vegetables, bisque (F,Cr,M,SD,C) (£5.00 supplement for dinner inclusive guests)</small> | |
| Fillet of Cod | £26.00 |
| <small>Puy lentils, charred corn, beer braised heritage carrots, vanilla and Pernod sauce (W,F,D,SD,C)</small> | |
| Slow Cooked Shoulder of Lamb | £26.00 |
| <small>Hot pot potato, minted pea emulsion, pickled red cabbage (SD,Mu,C)</small> | |
| Coronation Chicken | £23.00 |
| <small>Jasmine rice, apple, almonds, spiced raisin purée (B,A,S,D,SD,C)</small> | |
| Roasted Squash and Tofu Wellington | £20.00 |
| <small>Spinach, shallot, Jerusalem artichoke velouté (V,W,S)</small> | |

SIDES

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| Hispi Cabbage, Romanesco, Toasted Pumpkin Seeds (V,A,SD) | £5.50 |
| Roasted Carrots, Minted Yoghurt and Pomegranate Dressing (V,SD) | £5.00 |
| Pembrokeshire Potatoes with Seaweed Butter (V,D) | £4.50 |
| Chips (V) | £4.50 |

DESSERTS

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|--|---------------|
| Warm Chocolate Fondant | £12.00 |
| <small>Cherry gel, vanilla ice cream (V,S,D,E)</small> | |
| Walnut and Treacle Tart | £10.00 |
| <small>Glazed figs, orange Chantilly cream (V,Wn,S,D,E)</small> | |
| Spiced Poached Pear | £10.00 |
| <small>Barti rum rice pudding, pistachio crumb (V,Ps,H,W,O,S,D,E)</small> | |
| Welsh Cheese Selection | £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,W,D,C) (£5.00 supplement for dinner inclusive guests)</small> | |

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

Nibbles and sides are not included in dinner inclusive packages and will be charged separately.

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, (D) Contains milk, (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 (O) Contains oats, (R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt, (A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts, (H) Contains hazelnuts, (Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.