



## Evening Menu

Available Daily 6 - 9pm

### Starters

---

(V) Soup of the Day	£5.95
Homemade Soup served with a Bread Roll. Please ask for Today's Special	
Carreg Fish Cakes (f,cr,g,su,so,gm)	£8.95
Served with Fennel Puree, Watercress and a Lemon Dressing	
Crab Salsa (cr,g,so,gm)	£8.95
White Crab Meat Salsa served with Tomato Tortilla Chips	
Welsh Rarebit (mo,g,mu,m,cr,su)	£7.95
Served with Cockles, Bacon and Laverbread Sauce	
(V) Deep Fried Breaded Perl Wen (g,e,m)	£6.95
Served with Spiced Black Cherry Compote	
Pressed Ox-Cheek Terrine (e,g,su)	£6.95
Served with Pickled Wild Mushrooms, Tarragon Aioli and Crostini	
(Vg) Spiced Aubergine & Red Pepper Arancini (g,su,so,gm)	£4.95
Served with a Spicy Tomato Salsa	
<b>Bread and Olives</b>	
Selection of Breads, Mixed Olives, Pickled Vegetables, Lemon & Thyme Humus and Dipping Oil	
For One	£5.95
For Two	£9.95

**Allergy key:** (v) Vegetarian; (vg) Vegan; (c) Celery; (cr) Crustacean; (e) Egg; (f) Fish; (g) Gluten; (gm) Genetically Modified; (l) Lupin; (m) Milk; (mo) Mollusc; (mu) Mustard; (n) Nut; (pn) Peanut; (s) Sesame; (so) Soya; (su) Sulphur.

Although every effort is made to correctly identify all allergens contained in our dishes, please note that such products are stocked and used in our kitchens. Please advise us of any dietary requirements or concerns you may have.

Should customers wish to leave a gratuity for the service provided, please note that it is our policy to share gratuities between all staff members.

## Main Course

<b>Braised Lamb Shank</b> (su)	£19.95
Served with Braised Red Cabbage, Spring Onion Mash and finished with a Rosemary, Garlic and Port Sauce	
<b>Pan Roasted Chicken Breast</b> (m,su)	£13.95
Served with Butternut Squash and Thyme Risotto, Balsamic Roasted Cherry Tomatoes, Crispy Prosciutto and finished with a Basil Pesto	
<b>Pan Fried Fillet of Hake</b> (f,mo,m,su)	£14.95
Served with a Spinach Potato Cake, Purple Sprouting Broccoli and finished with a Saffron & Cockle Chowder	
<b>Chargrilled 8oz Sirloin Steak</b> (so,g,gm)	£24.95
Served with Beef Tomato Provençale, Field Mushroom and Homemade Chips	
<b>Sauce of your choice:</b>	£3.00
Green Peppercorn, Blue Cheese, Smoky Bourbon Ketchup or Garlic Butter (m,su)	
<b>Carreg Burger</b> (m,e,g,gm,mu,su,so)	£14.75
Homemade Burger topped with a Smoky Relish, Welsh Cheddar Cheese and Streaky Bacon all in a Pretzel Bun with Fresh Tomato, Lettuce and Gherkin. Served with French Fries	
<b>Carreg Potted Homemade Pie</b> (c,g,e,gm,m,so,su)	£14.50
Served with Homemade Chips and your choice of Salad or Vegetables. Please ask for Today's Special	
<b>Seafood Tagliatelle</b> (g,e,cr,mo,m,su)	£16.95
King Prawns, Mussels, Squid, Courgette and Roasted Cherry Tomato in a Prawn Bisque Sauce	
<b>Classic Fish &amp; Chips</b> (f,g,gm,m,su,so,e)	£13.95
Beer Battered Haddock, Crushed Minted Peas, Homemade Chips, Tartar Sauce and Fresh Lemon	
<b>Chefs Fish Pie</b> (f,mo,cr,g,su,m)	£17.50
Salmon, Cod, Haddock, Mussels, King Prawns in a White Wine and Tarragon Creamy Sauce with Parmesan Mash Potato	
<b>(Vg) Butternut Squash &amp; Spinach Curry</b> (so,gm)	£14.50
served with Basmati Rice and Poppadum	
<b>(Vg) Superfood Salad</b> (n)	£13.95
Baby Gem, Spinach, Red Cabbage, Purple Sprouting Broccoli, Olives, Walnuts, Avocado, Butternut Squash and Basil Pesto	
<b>(Vg) Baked Aubergine stuffed with Mediterranean Vegetable Cous Cous</b> (g,su,n)	£12.95
Served with a Rocket, Pine Nut & Balsamic Salad	

## Side Dishes

Garlic and Herb Bread (m,g) ▪ Beer Battered Onion Rings (g,su,so,gm) ▪ Seasonal Vegetables Tomato, Red Onion and Basil Pesto Salad ▪ Mixed Garden Salad (su) ▪ Buttered New Potatoes (m) Homemade Chips (so,gm) ▪ French Fries (so,gm) ▪ Sweet Potato Fries (so,gm)	£3.00 Each
---	------------

## Desserts

Blackberry and Spiced Orange Cheesecake (g,m) Served with Blackberry Coulis and Clotted Cream	£6.95
Honey and Fig Tart (m,e,g,n) Served Warm with Honeycomb Ice Cream	£6.95
Chocolate Sponge Pudding (g,m,e,pn,n) Served with Iced Peanut Parfait, Cappuccino Puree, Hazelnut Praline	£6.95
Assiette of Dessert (g,m,e,pn,n) A Tasting Platter of our above Desserts	£11.95
Assiette of Sorbet (e,m,g) Trio of sorbet, fresh berries, fruit coulis and homemade tuile	£6.95
Welsh Cheese and Port (m,g,su) A selection of Welsh Cheeses, Crackers, Quince Jelly	£8.95

## Hot Drinks

Americano	£2.35
Cappuccino	£2.60
Latte	£2.60
Espresso	£2.35
Babyccino Frothy Milk with Chocolate Dust and Marshmallows	£2.00
Mochaccino	£2.85
Hot Chocolate	£2.60
The Cliff Special Hot Chocolate With Whipped Cream & Marshmallows	£3.60
Pot of Tea	£2.35 pp
Herbal or Fruit Tea	£2.60
Coffee Floater	£2.85
Coffee Liqueur Add Your Choice of Liqueur	£5.35

## Red Wines

<b>Bin 1.</b>	<b>Carnacha, Spain, Gran Tesoro</b>	<b>175ml £4.45</b>	<b>250ml £6.25</b>	<b>£15.95</b>
Juicy bramble, cherry fruit and fresh redcurrants dominate this generous, easy drinking wine. Supple tannins are balanced by good acidity and blackberry notes, with a hint of liquorice and black pepper.				
<b>Bin 2.</b>	<b>Syrah, France, La Cour Des Dames</b>	<b>175ml £4.55</b>	<b>250ml £6.50</b>	<b>£16.95</b>
A deep red win with nuances of purple. Aromas of blueberry, blackberries and a key oak finish.				
<b>Bin 3.</b>	<b>Merlot, Chile, Petirrojo Reserva</b>	<b>175ml £4.75</b>	<b>250ml £6.75</b>	<b>£17.50</b>
Fresh red fruit aromas of strawberries and raspberries with a subtle note of vanilla and toasted oak.				
<b>Bin 4.</b>	<b>Rioja Tempranillo, Spain, Solar Viejo</b>	<b>175ml £4.95</b>	<b>250ml £6.95</b>	<b>£19.95</b>
Intense ruby red with notable violet flashes. Flavours of strawberry and raspberry.				
<b>Bin 5.</b>	<b>Malbec, Argentina, Acorden Tupungato</b>			<b>£23.95</b>
A full rich red wine with notes of redcurrants, raspberry and blackberries, great with Lamb or Risotto.				
<b>Bin 6.</b>	<b>Pinot Noir, France, Ropiteay Bourgogne</b>			<b>£27.95</b>
A bright cherry red wine with bold red berry flavours and a touch of oak.				
<b>Bin 7.</b>	<b>Barolo Italy Contea Di Castiglione</b>			<b>£35.95</b>
A classic Barolo pale tawny in colour with aromas of nuts and red fruits with a dry finish.				

## White Wines

<b>Bin 11.</b>	<b>Viura, Spain, Gran Tesoro</b>	<b>175ml £4.45</b>	<b>250ml £6.25</b>	<b>£15.95</b>
Fresh, light savoury nose of ripe peach, lemon and fennel. Peach and cashew nut characters are matched by a broad, textural palate and clean, fruity finish.				
<b>Bin 12.</b>	<b>Pinot Grigio, Italy, Principato</b>	<b>175ml £4.75</b>	<b>250ml £6.50</b>	<b>£17.50</b>
Pale straw yellow colour. Shows delicate, floral and fruity aromas on the nose. Crisp and fresh on the palate with a juicy citrus character and a hint of nuttiness.				
<b>Bin 14.</b>	<b>Sauvignon Blanc, Chile, Petirrojo</b>	<b>175ml £4.95</b>	<b>250ml £6.75</b>	<b>£17.95</b>
Notes of grapefruit, white peaches, and fresh lemon grass. The aromas carry through the long crisp finish. Pair with salads, fish, shell fish, or chicken.				
<b>Bin 15.</b>	<b>Chardonnay, France, Lodez</b>	<b>175ml £4.95</b>	<b>250ml £6.75</b>	<b>£17.95</b>
Rich colour with deep golden highlights. Elegant, delicate and complex on the nose. Full and well balanced on the mouth.				
<b>Bin 16.</b>	<b>Chenin Blanc, South Africa, Boschendal Pavillion</b>			<b>£19.95</b>
Un-Oaked, fruit led style, tropical & citrus fruit flavours with a fresh zingy finish.				
<b>Bin 17.</b>	<b>Marlborough Sauvignon Blanc, New Zealand, Waipara Hills</b>			<b>£23.95</b>
Aromas of guava, melon, nettles, snow peas and crushed stone with fresh citrus, grapefruit, and a touch of pineapple on the first sip. Lovely weight and clean finish.				
<b>Bin 18.</b>	<b>Sancerre, France, Langlois Chateau</b>			<b>£29.95</b>
Light yellow in colour with green reflections. Hints of white and citrus fruits.				
<b>Bin 19.</b>	<b>Chablis, France, Er Cru Josselin</b>			<b>£35.95</b>
Intense and elegant, fruity with notes of almond on the nose. The mouth shows a perfect balance with a long lasting and a harmonious finish.				

## Rosé Wines

- Bin 20.** White Zinfandel, California, Winston Hill Rosé 175ml £4.95 250ml £6.75 £17.95  
An easy drinking style of rosé, light and fruity with sweet red berry fruit flavours
- Bin 21.** Grenache, France, La Promenade Cote De Provence £23.95  
It's a captivating, pale salmon pink with delicate red fruit aromas, lovely ripe flavours and a dry refreshing character. Serve chilled throughout the year with ocean fresh favourites such as crab or lobster, pan seared tuna or grilled king prawns

## Sparkling

- Bin 25.** Pinot Grigio Rosé, Italy, Pinot Grigio Spumante £21.95  
A lively rosé fizz with delicate aromas of red berries and a palate of lush, summer fruits. A fantastic aperitif.
- Bin 26.** Prosecco, Italy, Contesa Guila DOC 125ml £5.95 £26.95  
Hints of apple and peach on the nose, with a light and delicate palate and citrus notes.
- Bin 27.** Ayala Brut Majeur, France £55.00  
One of the original 25 grand marque champagne houses, Ayala Brut is light gold in colour with abundant and fine bubbles. On the nose, open and expressive. Delicate, unveiling notes of citrus, flowers and white fruits. Light gold in colour with abundant and fine bubbles. Precise, fruity and characterised by a long finish.
- Bin 28.** Bollinger NV, France £75.00  
A golden colour, distinctive of black grape varieties with a beautiful aromatic complexity, ripe fruit and spicy aromas. Hints of apple and pear compote.

## Aperitifs

- Sherry** £2.90  
Harvey's Bristol Cream, Amontillado or Fino
- Vermouth** £2.60  
Rosso, Bianco or Extra Dry
- Prosecco** £5.95  
Dry, Italian Sparkling Wine
- Negroni** £7.70  
Gin, Vermouth & Campari
- Aperol Spritz** £7.00  
Aperol, Prosecco and Soda
- Gimlet** £7.00  
Gin, Lime

# Cocktail Menu

## Ynys Teifi

Jack Daniels, Apple Juice, Pear Syrup, Ginger Ale

£7.25

## Tom Collins

Gin, Fresh Lemon Juice, Sugar Syrup, Soda

£7.25

## Espresso Martini

Vodka, Tia Maria, Espresso

£7.50

## Cosmopolitan

Smirnoff Vodka, Cointreau, Cranberry Juice, Lime Juice

£7.50

## Margarita

Tequila, Cointreau, Lime Juice

£7.75

## Old Fashioned

Makers Mark Bourbon, Demerara Sugar Syrup,  
Angostura Bitters

£7.50

## Mai Tai

Bacardi 8 Anos, Cointreau, Almond Syrup, Lime Juice, Pine-  
apple Juice

£8.00

## Rhubarb & Elderflower Gin Sour

Hendricks Gin, St Germain Elderflower Liqueur, Sour Mix,  
Rhubarb Syrup, Egg White

£7.50

## Daíquirí

Bacardi Carta Blanco, Lime Juice, Sugar

£7.25

## Mojito

Classic/Passionfruit/Raspberry

£7.75

## Bramble

Gordons Gin, Cassis, Fresh Lemon Juice, Sugar Syrup

£7.50

## Rouge 43

Gin, Raspberry Puree, Prosecco

£7.50

## Amaretto Sours

Disaronno, Cherry, Sour Mix, Egg White

£7.25

## Drunk'n Sailor

Appleton Estate Rum, Orange Bitters, Passionfruit, Lime  
Juice, Ginger Beer

£7.75

## Carreg Martini

Smirnoff Vodka, Passoa, Passionfruit Puree, Vanilla Syrup  
& a shot of Fizz

£8.00

## Cardigan Bay Cooler

Muddled Raspberries, Brecon Vodka, Raspberry Liqueur,  
Lemon Juice, topped with Prosecco

£7.25



Cocktails marked with the Cliff Cocktail Club Logo are available buy one get one free to club members Monday—Thursday. Terms and conditions apply, for more information please speak to a member of our team.

## Beers, Ales & Ciders

### Draught

	ABV %	Pint	Half Pint
Doom Bar	4.0	£3.55	£1.80
Guinness	4.0	£4.10	£2.00
Worthingtons	3.6	£3.55	£1.80
Carling	4.0	£3.60	£1.80
Staropramen	5.2	£4.70	£2.40
Grolsch	5.0	£4.10	£2.10
Stowford Press	4.5	£3.60	£1.80

### Bottled

	ABV %	Bottle
Newcastle Brown Ale	4.7	£4.00
Budweiser	5.0	£3.40
Corona	4.5	£3.40
Rekordelig	4.5	£4.50
Orchard Gold	4.9	£4.50
Black Dragon	6.5	£4.50

## Soft Drinks

	Small	Large	Bottle
Coca Cola	£1.50	£2.60	£2.60
Diet Coca Cola	£1.50	£2.60	£2.60
Lemonade	£1.50	£2.60	
J20			£2.60
Fentimans Tonic			£1.75
Fentimans Light Tonic			£1.75
Fentimans Herbal Tonic			£1.75
Fentimans Pink Grapefruit Tonic			£1.75
Fentimans Rose Lemonade			£3.00
Fentimans Ginger Beer			£3.00
Fentimans Elderflower Presse			£3.00
Appletiser			£2.80
Appletiser pomegranate			£2.80
Red Bull (can)			£3.20
Fruit Shoot			£2.10
Orange Juice			£1.60
Frobisher's Apple Juice			£2.95
Tomato Juice			£1.60
Bitter Lemon			£1.40
Ginger Ale			£1.45