



Evening Menu

Available Daily 6 - 9pm

Starters

(V) Soup of the Day	£5.95
Homemade Soup. Please ask for Today's Special and applicable allergens.	
Smoked Mackerel & Horseradish Tian (f,m,g,su,so,gm)	£6.95
With Paprika Crostini & Horseradish Cream	
Tempura King Prawns (cr,g,so,gm,su,mu)	£9.50
Chilli & Apple Jam and Dressed Salad	
Welsh Rarebit (mo,g,mu,m,cr,su)	£7.95
Served with a Cockle, Bacon and Laverbread Sauce	
(V) Deep Fried Breaded Perl Wen (m,g,so,gm)	£6.95
Served with Spiced Cherry Compote	
Ham Hock & Mustard Seed Terrine (g,su,mu)	£6.95
Served with Piccalilli and Toasted Focaccia	
(Vg) Warm Three Bean Salad (n)	£4.95
Green Beans, Borlotti Beans & Butter Beans, Mushrooms and Red Peppers in a Sundried Tomato, Basil & Chestnut Pesto	
Bread and Olives (g,su,m)	
Selection of Breads, Mixed Olives, Pickled Vegetables, Lemon & Thyme Hummus 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.

Please note that guests staying on a Dinner, Bed & Breakfast Package receive a £25 per person allowance towards this menu

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

Roasted Lamb Rump (su,m)	£20.95
With a Panache of Minted Greens, Roasted Garlic and Rosemary New Potatoes, finished with a Redcurrant & Port Sauce	
Pan Roasted Chicken Breast (m,su)	£13.95
Served with Wild Mushroom & Pea Risotto, Crispy Pancetta and Parmesan Sauce	
Pan-Fried Fillets of Sea Bream (f,m,su)	£15.50
Served with Buttered Samphire, Rissole Potatoes and a Chili & Lime Dressing	
Chargrilled 8oz Sirloin Steak (so,g,gm,su,m)	£24.95
Served with a grilled Beef Tomato, Braised Field Mushroom and Homemade Chips	
Sauce of your choice:	£3.00
Green Peppercorn, Blue Cheese, Smoky Bourbon Ketchup or Garlic Butter (m,su)	
Carreg Burger (m,e,g,gm,mu,su,so)	£14.75
Homemade 8oz Beef Burger, Smoked Streaky Bacon, Smoky Tomato Relish and Mature Welsh Cheddar, all in a Pretzel Bun with Fresh Tomato, Lettuce and Cherkin. Served with French Fries	
Carreg Potted Homemade Pie (c,g,e,gm,m,so,su,mu)	£14.50
Served with Homemade Chips and your choice of Salad or Vegetables. Please ask for Today's Special	
Seafood Tagliatelle (g,e,cr,mo,m,su)	£16.95
King Prawns, Mussels, Squid, Courgette and Roasted Cherry Tomato in a Prawn Bisque Sauce	
Classic Fish & Chips (f,g,gm,m,su,so,e)	£13.95
Beer Battered Catch of the Day, Homemade Chips, Minted Crushed Peas, Tartar Sauce and Fresh Lemon	
Chef's Fish Pie (f,mo,cr,g,su,m)	£17.50
Salmon, Cod, Haddock, Mussels, King Prawns in a White Wine and Tarragon Creamy Sauce with Parmesan Mashed Potato	
(Vg) Roasted Vegetable & Butterbean Cassoulet (so,gm)	£10.95
Served with Crispy Polenta	
(Vg) Superfood Salad (n,su,mu)	£13.95
Baby Gem, Spinach, Red Cabbage, Purple Sprouting Broccoli, Olives, Beetroot, Walnuts, Avocado, Butternut Squash and Basil Pesto	
(V) Wild Mushroom & Chestnut (g,e,m,su,gm,n)	£11.95
Available as Risotto or Tagliatelle	

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 (mu,su) ▪ Buttered New Potatoes (m) Homemade Chips (so,gm) ▪ French Fries (so,gm) ▪ Sweet Potato Fries (so,gm)	£3.00 Each
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Desserts

Lemon & Lime Cheesecake (g,m) Served with Raspberry Sorbet	£6.95
Chocolate & Raspberry Crème Brulee (m,e,g) Served with Raspberry Shortbread	£6.95
Spiced Plum & Apple Crumble (g,m,e) Served with Vanilla Ice Cream	£6.95
Assiette of Dessert (g,m,e) 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

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

White Wines

Bin 11.	Viura, Spain, Gran Tesoro	175ml £4.45	250ml £6.25	£15.95
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.				
Bin 12.	Pinot Grigio, Italy, Principato	175ml £4.75	250ml £6.50	£17.50
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.				
Bin 14.	Sauvignon Blanc, Chile, Petirrojo	175ml £4.95	250ml £6.75	£17.95
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.				
Bin 15.	Chardonnay, France, Lodez	175ml £4.95	250ml £6.75	£17.95
Rich colour with deep golden highlights. Elegant, delicate and complex on the nose. Full and well balanced on the mouth.				
Bin 16.	Chenin Blanc, South Africa, Boschendal Pavillion			£19.95
Un-Oaked, fruit led style, tropical & citrus fruit flavours with a fresh zingy finish.				
Bin 17.	Marlborough Sauvignon Blanc, New Zealand, Waipara Hills			£23.95
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.				
Bin 18.	Sancerre, France, Langlois Chateau			£29.95
Light yellow in colour with green reflections. Hints of white and citrus fruits.				
Bin 19.	Chablis, France, Er Cru Josselin			£35.95

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	£3.65	£1.85
Guinness	4.0	£4.20	£2.10
Cwtch	4.6	£4.00	£2.00
Worthingtons	3.6	£3.65	£1.85
Carling	4.0	£3.70	£1.85
Staropramen	5.2	£4.80	£2.40
Grolsch	5.0	£4.20	£2.10
Stowford Press	4.5	£3.70	£1.85

Beers, Ales & Ciders - Bottled

	ABV %	Bottle
Newcastle Brown Ale	4.7	£4.10
Crabbies Ginger Beer	4.0	£4.10
Budweiser	5.0	£3.50
Corona	4.5	£3.50
Bavaria	0	£3.20
Rekordelig	4.5	£4.60
Orchard Gold	4.9	£4.50
Black Dragon	6.5	£4.60

Rum

	ABV %	25ml
Bacardi	37.5	£2.90
Havana 3	40.0	£3.35
Sailor Jerry	40.0	£3.00
Mount Gay	40.0	£4.05
Morgan's Spiced Rum	35.0	£2.90
Captain Morgans Rum	40.0	£2.90

Bourbons

	ABV %	25m
Jack Daniels	40.0	£2.90
Woodford Reserve	43.2	£3.70
Knob Creek	50.0	£4.10
Bulleit Bourbon	45.0	£3.70
Makers Mark	45.0	£3.70
Jim Beam	40.0	£3.40
JD Single Barrel	45.0	£5.40

Vodka

	ABV %	25ml
Brecon Vodka	40.0	£3.10
Grey Goose	40.0	£4.10
Smirnoff Red	37.5	£2.80
Absolut Vodka	40.0	£3.10
Ketel One	40.0	£3.60
Ketel One Citrus	40.0	£3.60
New Amsterdam	37.5	£3.35

Gin

	ABV %	25ml
Bombay Sapphire	40.0	£3.60
Brecon Gin	40.0	£3.20
Beefeater	40.0	£3.35
Gordons	37.5	£2.70
Tanqueray Gin	43.1	£3.35
Tanqueray Gin 10	47.3	£4.85
Plymouth Gin	41.2	£3.60
Hendricks Gin	41.4	£3.60
Monkey 47	47.0	£5.10

Whiskys

	ABV %	25ml
Haig Club	40.0	£5.05
Penderyn	46.0	£4.30
Jamesons	40.0	£2.80
Oban	40.0	£3.60
Highland Park	40.0	£4.10
Dalmore	40.0	£4.85
Glenfiddich Malt	40.0	£4.05
Glenmorangie	40.0	£3.60
Glenmorangie 10yr	40.0	£4.60
Famous Grouse	40.0	£2.80
Bells	40.0	£2.80
Glenfiddich 15yr	40.0	£5.60
Glenfiddich 12yr	40.0	£4.05
Talisker	45.8	£4.10
Chivas Regal	40.0	£3.60
Monkey Shoulder	40.0	£3.60
Jura	40.0	£3.85

Liqueurs & Aperitifs

	ABV %	25ml
(unless otherwise stated)		
Amontilado	17.5	£2.60
Archers	18.0	£2.80
Baileys (50ml)	17.0	£3.60
Benedictine	40.0	£3.60
Campari	25.0	£2.70
Chambord	16.5	£3.35
Cherry Brandy	24.0	£2.60
Cinzano	15.0	£2.70
Cointreau	40.0	£2.80
Crème de Friase	17.0	£2.60
Disarono	28.0	£2.90
Drambuie	40.0	£3.10
Glavya	35.0	£3.35
Grand Marnier	40.0	£3.10
Harveys Bristol Cream	17.5	£3.00
House Port (50ml)	19.0	£3.10
Jagermeister	35.0	£2.60
Kahlua	20.0	£3.10
Malibu	21.0	£2.80
Martini Extra Dry	15.0	£2.70
Martini Rosso	15.0	£2.70
Midori	20.0	£2.70
Passoa	17.0	£2.70
Pernod	40.0	£3.10
Pimms	25.0	£3.10
Sambuca Black	38.0	£3.10
Sambuca - White	38.0	£3.10
Sourz	15.0	£2.60
Southern Comfort	35.0	£2.90
Tequila	38.0	£3.10
Tia Maria	20.0	£2.80

Soft Drinks

	Small	Large	Bottle
Coca Cola	£1.50	£2.70	£2.80
Diet Coca Cola	£1.50	£2.60	£2.70
Lemonade	£1.50	£2.70	
Fentimans 275ml			£3.10
Fentimans 125ml			£1.85
J20			£2.70
Tonic			£1.50
Slimline Tonic			£1.50
Ginger Ale			£1.55
Appletiser			£2.90
Red Bull (can)			£3.20
Fruit Shoot			£2.20
Orange Juice			£1.70
Apple Juice			£3.05
Cranberry Juice			£1.70
Tomato Juice			£1.70
Bitter Lemon			£1.50