



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.	
Char-grilled Mackerel (f,su)	£6.95
Served with Lemon Apple, Red Radish, Pickled Beetroot, Watercress	
Crab, Avocado & Cucumber Tian (cr,e,su,g,mu)	£8.75
Lemon Infused Crostini	
Chicken Terrine (su,g,so,gm)	£6.95
Served with Redcurrant Reduction and Crostini	
Celebration of Bacon (g,su,m,so,gm,e)	£6.95
Bacon Bon Bon, Bacon Ketchup, Bacon Crumb, Confit Mushroom	
(V) Three Way Beetroot (m,su,g,so,gm)	£6.50
Served with Garlic and Goat's Cheese Mousse	
(Vg) Bread and Olives (g,su,m,lu)	
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

Hand Cut Welsh Fillet of Beef (m,c)	£25.95
Served Medium Rare with Oak infused Mashed Potato Puree, Honey Glazed Carrots, Purple Sprouting Broccoli and Cinnamon Beef Jus	
Pan Roasted Chicken Breast (su,m)	£14.95
Served With Baba Ganoush, Roasted Cauliflower Florets, Chantenay Carrots and Apricot Sauce	
Rack of Lamb (su,so,c)	£20.95
Served Pink with Wasabi & Soya Bean Puree, Roasted Butternut Squash and a Rosemary Jus	
Chargrilled 8oz Sirloin Steak (so,g,gm,su,m)	£24.95
Served with a Grilled Beef Tomato with Parmesan Crumb, Braised Field Mushroom and Homemade Chips	
Add a 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 Gherkin. 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	
Pan Fried Stone Sea Bass , (f,g,su,m,so,gm)	£18.75
Served with Glass Noodles, Char-grilled Baby Gem and Asian Style Pickled Salad	
Cockles Tagliatelle (m,g,cr,su)	£16.95
Pembrokeshire Cockles, Kelp and a Zesty White Wine Sauce finished with Bacon Crumb	
Classic Fish & Chips (f,g,gm,m,su,so,e)	£13.95
Beer Battered Catch of the Day, Homemade Chips, Crushed Minted Peas, Tartar Sauce and Fresh Lemon	
Coriander Battered Salmon (g,su,f,so,gm)	£16.95
Served with Sticky Rice, Carrot & Sweet Potato Ramoulade and House Chilli Dressing	
(Vg) Warm Falafel Salad (so,g,c,su)	£12.95
Served with Cauliflower, Celery, Grapes and a Wild Mushroom Puree	
(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) Asparagus Tagliatelle (su,g,m,e)	£11.95
Served in a Jerusalem Artichoke, Mint and White Wine Sauce	

Side Dishes

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

Desserts

White Chocolate and Rosemary Deconstructed Cheesecake (g,m)	£6.95
Served with Blood Orange Puree	
Blueberry Panna Cota (m,e)	£6.95
Served with Blueberry Puree and Crushed Meringue	
Chocolate & Strawberry Bon Bon (g,m,e)	£7.25
Chocolate Parfait, Chocolate Brownie Sphere	
Rhubarb and Raspberry Crumble (g,m)	£6.95
Served with Clotted Cream	
Assiette of Sorbet (e,m,g)	£6.95
Trio of Sorbet, Fresh Berries, Fruit Coulis and Homemade Tuile	
Welsh Cheese and Port (m,g,su)	£8.95
A selection of Welsh Cheeses, Crackers, Quince Jelly	
Please note our cheese selection includes spicy Red Devil, which is infused with chilli. If you would prefer for this not to be included, please inform your server.	

Hot Drinks

Americano	£2.35	Hot Chocolate	£2.60
Cappuccino	£2.60	The Cliff Special Hot Chocolate	£3.60
Latte	£2.60	With Whipped Cream & Marshmallow	
Espresso	£2.35	Pot of Tea	£2.35 pp
Babyccino	£2.00	Herbal or Fruit Tea	£2.60
Frothy Milk with Chocolate Dust and Marshmallows		Coffee Floater	£2.85
Mochaccino	£2.85	Coffee Liqueur	£6.95
		Add Your Choice of Liqueur	

Aperitifs & Digestifs

Sherry	£3.00	Gimlet	£7.00
Harvey's Bristol Cream, Amontillado or Fino		Gin, Lime	
Vermouth	£2.80	Limoncello	£3.50
Rosso, Bianco or Extra Dry			
Prosecco	£5.95	Martell VS	£3.95
Dry, Italian Sparkling Wine			
Negroni	£7.70	Martell XO	£19.95
Gin, Vermouth & Campari			
Aperol Spritz	£7.00	Courvoisier VS	£4.10
Aperol, Prosecco and Soda		Hennessey XO	£19.95

Red Wines

Bin 1.	Garnacha, Spain, Gran Tesoro	175ml £4.95	250ml £6.50	£18.95
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 £5.25	250ml £6.75	£19.95
A deep red win with nuances of purple. Aromas of blueberry, blackberries and a key oak finish.				
Bin 3.	Merlot, Chile, Petirrojo Reserva	175ml £5.25	250ml £6.75	£19.95
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 £5.95	250ml £7.75	£22.50
Intense ruby red with notable violet flashes. Flavours of strawberry and raspberry.				
Bin 5.	Malbec, Argentina, Acorden Tupungato			£25.95
A full rich red wine with notes of redcurrants, raspberry and blackberries, great with Lamb or Risotto.				
Bin 6.	Pinot Noir, France, Ropiteay Bourgogne			£32.95
A bright cherry red wine with bold red berry flavours and a touch of oak.				
Bin 7.	Barolo Italy Contea Di Castiglione			£36.95
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 £4.95	250ml £6.50	£18.95
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 £5.25	250ml £6.75	£19.95
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 £5.25	250ml £6.75	£19.95
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 £5.25	250ml £6.75	£19.95
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			£22.50
Un-Oaked, fruit led style, tropical & citrus fruit flavours with a fresh zingy finish.				
Bin 17.	Marlborough Sauvignon Blanc, New Zealand, Waipara Hills			£24.95
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			£32.95
Light yellow in colour with green reflections. Hints of white and citrus fruits.				
Bin 19.	Chablis, France, Er Cru Josselin			£36.95
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 £5.50 250ml £7.25 £20.95

An easy drinking style of rosé, light and fruity with sweet red berry fruit flavours

Bin 21. Grenache, France, La Promenade Cote De Provence £26.95

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 £24.95

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 £60.00

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 £80.00

A golden colour, distinctive of black grape varieties with a beautiful aromatic complexity, ripe fruit and spicy aromas. Hints of apple and pear compote.

Cocktail Menu

A.B.S

Beefeater Gin, Lemon Juice, Egg White, Gomme Syrup,
Green Apple, Basil Leaves

£7.95

Cardigan Bay Cooler

Brecon Vodka, Lemon Juice, Gomme Syrup, Raspberry
Puree, Crème De Cassis, Raspberries, Prosecco

£8.25

Passionfruit Mojito

Bacardi White Rum, Passoa, Passionfruit Puree, Lime Juice,
Gomme Syrup, Mint Leaves, Soda

£8.25

Raspberry Mojito

Bacardi White Rum, Chambord, Raspberry Puree
Lime Juice, Gomme Syrup, Mint Leaves, Soda

£8.25

Mai Tai

Appleton Estate Rum, Cointreau, Almond Syrup,
Lime Juice, Pineapple Juice

£8.00

Old Fashioned

Makers Mark Bourbon, Angostura Bitters,
Brown Sugar, Soda

£8.50



Margarita

Tequila, Cointreau, Lime Juice

£7.95

Rhubarb & Elderflower Gin Sour

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

£7.95



Rouge 43

Gordons Gin, Raspberry Puree, Prosecco

£7.95

Blackbeard

Barti Ddu Rum, Crème De Cassis, Lemon Juice,
Blackberries, Brown Sugar

£8.25



Mojito

Bacardi White Rum, Lime Juice, Gomme Syrup,
Mint Leaves, Soda

£7.95

Peach Mojito

Bacardi White Rum, Peach Puree, Peach Schnapps,
Lime Juice, Gomme Syrup, Mint Leaves, Soda

£8.25

Carreg Martini

Smirnoff Vodka, Passoa, Passionfruit Puree,
Vanilla Syrup, with a shot of Prosecco

£8.25

Penderyn Valley

Penderyn Single Malt Whiskey, Lime Juice,
Raspberry Puree, Egg White, Gomme Syrup

£8.50

Drunk'n Sailor

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

£7.95



Espresso Martini

Smirnoff Vodka, Tia Maria, Espresso, Gomme Syrup

£7.95

Lemon Bonbon

Gordons Gin, Limoncello, Sour Mix, Gomme Syrup,
Egg White

£7.95

Cosmopolitan

Vodka, Cointreau, Cranberry Juice,
Lime Juice

£7.95

If you have any dietary requirements or allergies please advise us



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	£3.75	£1.90
Guinness	4.0	£4.30	£2.15
Worthingtons	3.6	£3.75	£1.90
Carling	4.0	£3.80	£1.90
Staropramen	5.2	£4.95	£2.50
Grolsch	5.0	£4.30	£2.15
Aspall	4.6	£3.85	£1.90
Chieftain IPA	5.5	£4.95	£2.50

Beers, Ales & Ciders - Bottled

	ABV %	Bottle
Newcastle Brown Ale	4.7	£4.50
Corona	4.5	£3.60
Coors Light	4.2	£3.50
Bavaria	0	£3.20
Rekordelig	4.5	£4.60
Orchard Gold	4.9	£4.60
Black Dragon	6.5	£4.70

Liqueurs & Aperitifs

	ABV %	25ml
		(unless otherwise stated)
Amontillado	17.5	£2.90
Archers	18.0	£2.90
Baileys (50ml)	17.0	£4.00
Campari	25.0	£2.80
Chambord	16.5	£3.45
Cinzano	15.0	£3.00
Cointreau	40.0	£3.00
Disaronno	28.0	£3.00
Drambuie	40.0	£3.60
Harveys Bristol Cream	17.5	£3.00
House Port (50ml)	19.0	£3.10
Jagermeister	35.0	£3.00
Malibu	21.0	£2.80
Martini Extra Dry	15.0	£2.80
Martini Rosso	15.0	£2.80
Midori	20.0	£2.80
Passoa	17.0	£2.80
Pernod	40.0	£3.10
Pimms	25.0	£3.50
Sambuca Black	38.0	£3.10
Sambuca - White	38.0	£3.10
Sourz	15.0	£2.60
Southern Comfort	35.0	£3.00
Tequila	38.0	£3.10
Tia Maria	20.0	£2.90

Soft Drinks

	Small	Large	Bottle
Coca Cola			£2.20
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

Whisky & Bourbon

	ABV %	25ml
Penderyn	46.0	£4.95
Jamesons	40.0	£2.95
Glenmorangie	40.0	£4.90
Famous Grouse	40.0	£2.90
Bells	40.0	£2.90
Glenfiddich 12yr	40.0	£4.80
Talisker	45.8	£5.55
Laphroaig	40.0	£5.55
Monkey Shoulder	40.0	£4.00
Jack Daniels	40.0	£3.35
Woodford Reserve	43.2	£4.60
Bulleit Bourbon	45.0	£4.10
Bulleit Bourbon 10yr	45.6	£6.00
Makers Mark	45.0	£3.95
Jim Beam	40.0	£3.40

Rum

	ABV %	25ml
Bacardi	37.5	£3.00
Havana 3	40.0	£3.35
Sailor Jerry	40.0	£3.10
Morgan's Spiced Rum	35.0	£3.10
Captain Morgans Rum	40.0	£3.00
Bartu Ddu	35.0	£3.45
Appleton Estate	40.0	£3.70

Vodka

	ABV %	25ml
Brecon Vodka	40.0	£3.20
Smirnoff Red	37.5	£2.90
Absolut Vodka	40.0	£3.20
Ketel One	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	£2.80
Gordons Pink	37.5	£2.90
Tanqueray Gin	43.1	£3.35
Hendricks Gin	41.4	£4.00
Da Mhile Seaweed	42.0	£4.00
Da Mhile Oak Aged	42.0	£4.00
Da Mhile Botanical	42.0	£4.00
Whitley Neil Rhubarb & Ginger	43.0	£3.45
Whitley Neil Raspberry	43.0	£3.45