



Evening Menu

Available Daily 6 – 9pm

Starters

(Vg) Soup of the Day	£5.95
Homemade Soup. Please ask for Today's Special and applicable allergens.	
Smoked Salmon Tartar (su,f)	£7.25
Served with Pickled Cucumber and Black Caviar	
Thai Fish Bon Bon (m,f,g,e,su,gm)	£6.50
Served with House Chilli Dressing and Watercress	
Smoked Duck Salad	£6.25
Served with Pomegranate Dressing and Salad Garnish	
Celebration of Bacon (g,su,m,so,gm,e)	£6.95
Bacon Bon Bon, Bacon Ketchup, Bacon Crumb, Confit Mushroom	
(Vg) Pico de Gallo Bruschetta (g,su)	£5.95
Tomato & Coriander Salsa served on a bed of Toasted Sourdough	
(V) Meze Platter (g,su,m,lu,s,n)	
Olives, Feta Cheese, Artichokes, Dolmades, Falafel, Tzatziki, Red Pepper Hummus and Pitta Bread. Vegan option is also available, please ask your Server	
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 food allowance towards this menu. Beverages are not included within this allowance

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

Braised Ox Cheek (su,m,n)	£15.95
Served with Celeriac Mashed Potato, Spring Vegetables and Rich Beef Jus	
Pan Roasted Chicken Breast (su,c)	£14.95
Served with Pea, Asparagus & Mint Risotto and Affilla Dressing	
Oven Roasted Duck Breast (su,m)	£20.95
Served with Rissole Potato, Tender Stem Broccoli, Red Currant Jus and Pomegranate	
Beef Fillet Strips (m,mu,gm,su)	£16.95
Served with Peppercorn Sauce, Side Salad and French Fries	
Chargrilled 8oz Sirloin Steak (so,g,gm,su,m)	£23.95
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 Brioche 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 Roasted Stone Seabass (f,cr,m,su,gm)	£18.95
Served with Cockle & Laverbread Sauce, Sautéed New Potatoes and Samphire	
Crab Tagliatelle (g,cr,f,su)	£17.25
Crab, Chorizo and a Hint of Red Chilli in a Rich Tomato Sauce	
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	
Pan Roasted Salmon (f,m)	£16.95
Served with Garlic Spinach, New Potatoes and Lemon Butter	
(V) Spinach & Ricotta Tortellini (g,m,su)	£12.95
Served with a Rich Tomato Sauce and Rocket	
(Vg) Cauliflower Salad (n,su)	£11.95
Roasted Cauliflower, Coriander Leaves, Green Chilli, Pomegranate, Walnuts, Red Pepper, Sumac, Cumin and Lemon Juice	
(Vg) Spring Risotto (su,c)	£10.95
Pea, Asparagus & Mint	

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

Baked Lemon Meringue Cheesecake (m,g,su,e) Served with Raspberry Compote	£6.50
Chocolate & Orange Panna Cotta (m,g) Served with Chocolate Soil and Candied Orange	£5.95
Hazelnut Mocha (n,m,e) Coffee Custard with Chocolate Ganache and Hazelnut Praline	£6.25
(Vg) Rich Chocolate Iced Parfait Served with Fresh Berries	£5.95
Pistachio & Strawberry Mousse Cake (g,n,e,m) With Pistachio Praline	£6.95
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,c) A selection of Welsh Cheeses, Crackers, Quince Jelly	£8.95

Hot Drinks

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

Aperitifs & Digestifs

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

Red Wines

		125ml	175ml	250ml	Bottle
Bin 1.	Garnacha, Spain, Gran Tesoro	£3.95	£5.25	£6.70	£19.95
	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	£4.25	£5.50	£7.10	£20.95
	A deep red win with nuances of purple. Aromas of blueberry, blackberries and a key oak finish.				
Bin 3.	Merlot, Chile, Petirrojo Reserva	£4.25	£5.50	£7.10	£20.95
	Fresh red fruit aromas of strawberries and raspberries with a subtle note of vanilla and toasted oak.				
Bin 4.	Rioja Tempranillo, Spain, Solar Viejo	£4.45	£5.95	£7.75	£22.95
	Intense ruby red with notable violet flashes. Flavours of strawberry and raspberry.				
Bin 5.	Malbec, Argentina, Acorden Tupungato				£26.95
	A full rich red wine with notes of redcurrants, raspberry and blackberries, great with Lamb or Risotto.				
Bin 6.	Pinot Noir, France, Ropiteay Bourgogne				£33.95
	A bright cherry red wine with bold red berry flavours and a touch of oak.				
Bin 7.	Barolo Italy Contea Di Castiglione				£37.95
	A classic Barolo pale tawny in colour with aromas of nuts and red fruits with a dry finish.				

White Wines

		125ml	175ml	250ml	Bottle
Bin 11.	Viura, Spain, Gran Tesoro	£3.95	£5.25	£6.75	£19.95
	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	£4.25	£5.50	£7.10	£20.95
	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	£4.25	£5.50	£7.10	£20.95
	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	£4.25	£5.50	£7.10	£20.95
	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				£22.95
	Un-Oaked, fruit led style, tropical & citrus fruit flavours with a fresh zingy finish.				
Bin 17.	Marlborough Sauvignon Blanc, New Zealand, Waipara Hills				£25.95
	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				£34.95
	Light yellow in colour with green reflections. Hints of white and citrus fruits.				
Bin 19.	Chablis, France, Er Cru Josselin				£37.95
	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

125ml 175ml 250ml Bottle

Bin 20. White Zinfandel, California, Winston Hill Rosé £4.35 £5.75 £7.50 £21.95

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

Bin 21. Grenache, France, La Promenade Cote De Provence £27.95

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

125ml Bottle

Bin 25. Pinot Grigio Rosé, Italy, Pinot Grigio Spumante £25.95

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 £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 £64.95

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 £84.95

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



French Martini

Vodka, Chambord, Pineapple Juice

£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

Tom Collins

Gin, Lemon Juice, Gomme Syrup, Soda

£7.95

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

Bramble

Gin, Lemon Juice, Gomme Syrup, Cassis

£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

Pumpkin Spiced Mojito

Bacardi White Rum, Spiced Rum, Lime Juice, Pumpkin Spice 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



Amaretto Sour

Disaronno, Sour Mix, Gomme Syrup, Cherry Bitters, 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	£3.95	£2.00
Guinness	4.0	£4.65	£2.35
Worthingtons	3.6	£3.85	£1.95
Carling	4.0	£3.90	£1.95
Staropramen	5.2	£5.05	£2.55
Aspall 4.5	4.6	£3.95	£2.00
Chieftain IPA	5.5	£5.05	£2.55
Peroni Nastro Azzurro	5.1	£5.15	£2.60

Beers, Ales & Ciders - Bottled

	ABV %	Bottle
Newcastle Brown Ale	4.7	£4.85
Wainwrights (Gluten Free)	4.1	£4.85
Corona	4.5	£3.70
Coors Light	4.2	£3.50
Bavaria	0.0	£3.20
Peroni Libera	0.0	£3.40
Rekordelig	4.5	£4.60
Orchard Gold	4.9	£4.60
Black Dragon	6.5	£4.70
Budweiser	5.0	£3.50

Liqueurs & Aperitifs

	ABV %	25ml (unless other -wise stated)
Amontillado (50ml)	17.5	£3.00
Archers	18.0	£2.90
Aperol	11.0	£2.80
Baileys (50ml)	17.0	£4.00
Campari	25.0	£2.80
Chambord	16.5	£3.45
Cointreau	40.0	£3.00
Disaronno	28.0	£3.00
Drambuie	40.0	£3.60
Harveys Bristol Cream (50ml)	17.5	£3.00
House Port (50ml)	19.0	£3.10
Jagermeister	35.0	£3.00
Malibu	21.0	£2.80
Martini Bianco/Extra Dry/Rosso(50ml)	15.0	£2.80
Midori	20.0	£2.80
Orange 33	33.0	£3.35
Passoa	17.0	£2.80
Pernod	40.0	£3.10
Pimms	25.0	£3.50
Sambuca Black / White	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	£1.80	£3.10	£2.20
Diet Coca Cola	£1.50	£2.60	£2.00
Coke Zero	£1.50	£2.60	£2.00
Lemonade	£1.65	£2.80	
Fentimans 275ml			£3.10
Fentimans 125ml			£1.85
J20			£2.70
Ginger Ale			£1.55
Appletiser			£2.90
Red Bull (can)			£3.30
Fruit Shoot			£2.20
Orange Juice			£1.70
Apple Juice			£3.10
Tomato Juice			£1.70
Bitter Lemon			£1.50
Pineapple Juice			£1.70

Whisky & Bourbon

	ABV %	25ml		ABV %	25ml
Bells	40.0	£2.90	Jim Beam	40.0	£3.40
Bulleit Bourbon	45.0	£4.10	Lagavulin 16yr	43.0	£7.90
Bulleit Bourbon 10yr	45.6	£6.00	Laphroaig	40.0	£5.55
Chivas Regal	40.0	£3.90	Makers Mark	45.0	£3.95
Cragganmore 12yr	40.0	£5.20	Monkey Shoulder	40.0	£4.00
Dalmore 12yr	40.0	£5.75	Oban 14yr	43.0	£5.90
Dalwhinnie 15yr	43.0	£5.70	Penderyn	46.0	£4.95
Famous Grouse	40.0	£2.90	Penderyn Legend	41.0	£4.50
Glenfiddich 12yr	40.0	£4.80	Talisker	45.8	£5.55
Jack Daniels	40.0	£3.35	Woodford Reserve	43.2	£4.60
Jamesons	40.0	£2.95			

Rum

	ABV %	25ml
Bacardi	37.5	£3.00
Havana 3	40.0	£3.35
Sailor Jerry	40.0	£3.10
Lamb's Navy Rum	40.00	£2.60
Morgan's Spiced Rum	35.0	£3.10
Captain Morgan's Rum	40.0	£3.00
Barti Spiced	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
Beefeater Blood Orange	37.5	£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
JJ Whitley Gin	37.5	£3.10
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