



Lunch Menu served 12 - 5pm Monday - Saturday

While You Wait

(Vg) Mixed Olives	£4.00
(V) & (MVg) Selection of Breads with Balsamic and Butter	£4.00
(V) Sundried Tomatoes & Mozzarella Pearls	£4.00

Something Light

(V) & (MVg) Chef's Soup	£5.95
please enquire with your server for today's special. Served with Rosemary Focaccia	
(V) Roasted Vegetable Tian	£6.95
Pesto, Balsamic, Puff Pastry, Rocket and Parmesan Shavings	
Smoked Salmon Flatbread	£7.25
Citrus Cheese Crema, Pico de Gallo, Rocket and Basil	
Open Steak Focaccia	£11.50
Grilled Ribeye, Horseradish Cream, Sautéed Onions, Fried Egg with Salad Garnish and Crisps	
Chicken Avocado Wrap	£9.25
Cos Lettuce, Cajun Chicken, Smashed Avocado, Red Onion, Cucumber, Mozzarella, Garlic Aioli in an oven baked Tortilla Wrap with Salad Garnish and Crisps	
Mediterranean Focaccia	£8.95
Roasted Veg, Red Pepper Hummus, Parmesan Shavings and Rocket with Salad Garnish and Crisps	
Hot Sandwich of the Day	£10.95
Ask your server or see our specials board. Served with Salad Garnish and Fries	
Classic Sandwich	£7.95
Ham & Mustard	
or	
(V) Cheese & Chutney	
on either a white or brown Bloomer, with Salad Garnish and Crisps	

Allergy key: (V) Vegetarian; (Vg) Vegan;
(MVg) Modified Vegan, please request with your server

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 and request to view our Allergens Book.

Something Not So Light

(V) & (MVg) Antipasti Platter	For 1	£10.95
Flatbread, Cured Meats, Olives, Roasted Pickled Vegetables, Sundried Tomatoes, Pesto and Red Pepper Hummus	For 2	£15.95
Beef Burger		£15.95
7oz Burger in a Flour Bun with Crispy Bacon, Apple Wood Smoked Cheese, Tomato Relish, Lettuce, Red Onion and Dijon Mayo served with Slaw and Fries		
Chorizo & King Prawn Tagliatelle		£18.95
Tomato, Lemon, Garlic, Chilli and Cream		
(V) & (MVg) Goats Cheese Winter Salad		£14.95
Rocket, Spinach, Roasted Mediterranean Vegetables, Pumpkin & Poppy Seeds with Chimichurri		
Fish & Chips		£14.95
Tartare Sauce, Chilli & Minted Mushy Peas with Home Cut Chips and Lemon		
(Vg) Vegetable Noodle Stir Fry		£13.95
Edamame Beans, Courgette, Aubergine, Peppers, Onions, Broccoli, Ginger, Garlic, Soy Sauce, 5 Spice and Lime		

To Accompany

Sides

Home Cut Chips	£3.00	Fries	£3.00
House Salad	£3.00	Sautéed Onions	£3.00
Medley of Vegetables	£3.00	Garlic Bread	£3.50
Garlic Bread with Cheese	£4.25	Roasted New Potatoes	£3.25

Sauces

Black Pepper & Brandy	£3.00	Penderyn Whisky	£3.50
Bordelaise	£3.00		

Indulge

Deep Filled Cheesecake	£6.50
Please ask your server for today's special	
(V) & (MVg) Assiette of Sorbet	£6.25
White Chocolate Soil, Tuille and Fruits	
(Vg) Chocolate & Orange Tart	£6.50
Hazelnut Praline and Blood Orange Gel	
Cake for Coffee	£2.95
Please ask your server for our available cakes	
Cream Tea, Traditional Scone with Jam & Cream	£5.95
(available daily 10 - 5pm)	
Served with Freshly Brewed Tea or Coffee	
Welsh Tea, Traditional Scone with Jam & Cream, Bara Brith and Welshcake	£7.95
(available daily 10 - 5pm)	
Served with Freshly Brewed Tea or Coffee	

Little Cliff Guests

Sausage & Chips	£6.95
served with Vegetables or Beans	
Chicken Goujons & Fries	£6.95
served with Vegetables or Beans	
Fish & Chips	£6.95
served with Mushy Peas or Beans	
Tagliatelle	£6.95
served in a Tomato and Cream Sauce	
Margarita Pizza	£6.95
Tomato and Stringy Cheese	

Little Cliff Guests Desserts

Trio of Ice Cream	£3.95
your choice from Chocolate, Strawberry or Mint Choc Chip	
Chocolate Brownie Sundae	£3.95
Vanilla Ice Cream, Chocolate Sauce, Brownie Chunks and Chocolate Soil	

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 wine 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.

Hot Drinks

	Regular	Large
Americano	£2.35	£2.85
Cappuccino	£2.60	£3.10
Latte	£2.60	£3.10
Espresso	£2.35	£3.50
Mochaccino	£2.85	£3.45
Hot Chocolate	£2.60	£3.10
Deluxe Hot Chocolate With Whipped Cream & Marshmallow	£3.60	£4.10
Flat White		£2.95
Pot of Tea		£2.35 pp
Herbal or Fruit Tea		£2.60
Coffee Floater		£2.85
Coffee Liqueur Add Your Choice of Liqueur		from £5.75

Soft Drinks

	Small	Large	Bottle
Coca Cola	£1.75	£2.90	£2.35
Diet Coca Cola	£1.55	£2.70	£2.20
Coke Zero	£1.55	£2.70	£2.20
Lemonade	£1.75	£2.90	
Fentimans 275ml - Elderflower, Ginger Beer or Rose Lemonade			£3.20
Fentimans 125ml - Tonic / Light Tonic or Yuzu Tonic			£1.95
J20			£2.80
Ginger Ale			£1.65
Appletiser			£3.00
Red Bull (can)			£3.40
Fruit Shoot - Apple, Blackcurrant or Orange			£2.30
Orange Juice			£1.80
Frobisher Apple Juice			£3.20
Tomato Juice			£1.80
Bitter Lemon			£1.60
Pineapple Juice			£1.80

Cocktail Menu

Cardigan Bay Cooler	£8.50
Brecon Vodka, Lemon Juice, Gomme Syrup, Raspberry Puree, Crème De Cassis, Raspberries, Prosecco	
Mojito	£7.25
Bacardi White Rum, Lime Juice, Gomme Syrup, Mint Leaves, Soda	
Passion Fruit Mojito	£8.50
Bacardi White Rum, Passoa, Passionfruit Puree, Lime Juice, Gomme Syrup, Mint Leaves, Soda	
Carreg Martini	£8.50
Smirnoff Vodka, Passoa, Passionfruit Puree, Vanilla Syrup, with a shot of Prosecco	
Tom Collins	£8.25
Gin, Lemon Juice, Gomme Syrup, Soda	
Espresso Martini	£8.25
Smirnoff Vodka, Tia Maria, Espresso, Gomme Syrup	
Margarita	£8.25
Tequila, Cointreau, Lime Juice	
Amaretto Sour	£8.25
Disaronno, Sour Mix, Gomme Syrup, Cherry Bitters, Egg White	
Rhubarb & Elderflower Gin Sour	£8.25
Hendricks Gin, Elderflower Liqueur, Sour Mix, Rhubarb Syrup, Egg White	
Cosmopolitan	£8.25
Vodka, Cointreau, Cranberry Juice, Lime Juice	
Bramble	£8.25
Gin, Lemon Juice, Gomme Syrup, Cassis	
Old Fashioned	£8.75
Makers Mark Bourbon, Angostura Bitters, Brown Sugar, Soda	

If you have any dietary requirements or allergies please advise us

Mocktail Menu

All £4.75

Virgin Chocolate Espresso Martini

Espresso, Double Cream, Chocolate Syrup

Virgin Classic Mojito

Lime Juice, Gomme Syrup, Soda, Lime, Mint Leaf

Virgin Passion Fruit Mojito

Lime Juice, Gomme Syrup, Passion Fruit Puree, Soda, Mint Leaf

Virgin Bramble

Lemon Juice, Gomme Syrup, Soda, Cherry Syrup

Virgin Cardigan Bay Cooler

Lemon Juice, Gomme Syrup, Raspberry Puree, Raspberries, Soda

Virgin Carreg Martini

Vanilla Syrup, Passion Fruit Puree, Orange Juice

Virgin Raspberry Mojito

Lime Juice, Gomme Syrup, Raspberry Puree, Cranberry Juice, Soda, Mint Leaf

Virgin Cosmopolitan

Cranberry Juice, Orange Syrup, Lime Juice

Bar Snacks

Crisps	£1.00
Sweet Chilli Crackers	£1.50
Salted Nuts	£1.50
Wasabi Peas	£1.50