



Dinner Menu Served Daily 6 - 9pm

## 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

## To Begin

(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		
Blackened Salmon	£7.95	
Puffed Pastry, Puttanesca and a Herb Oil		
(V) Goats Cheese Mousse	£6.95	
Tomato Tapenade, Walnut Brittle, Bread Crisp and Basil Oil		
Fillet Beef Wellington	£7.95	
Parma Ham, Kataifi, Fried Onions and Red Wine Jus		
Smoked Salmon Flatbread	£7.25	
Citrus Cheese Crema, Pico de Gallo, Rocket and Basil		
(V) & (MVg) Antipasti Platter	For 1 £11.95	
Flatbread, Cured Meats, Olives, Roasted Pickled Vegetables, Sundried Tomatoes,		For 2 £16.95
Pesto and Red Pepper Hummus		

**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.*

*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.*

## To Follow

<b>Braised Flat Iron Steak</b>	£22.50
Fondant Potato, Mushroom, and Pearl Onion Fricassee with a Penderyn Whiskey Cream	
<b>Hand Rolled Ribeye 10oz</b>	£27.95
Sautéed Onions, Blistered Cherry Tomatoes, Roasted Baby Potatoes and a Choice of Sauce	
<b>Surf &amp; Turf your Steak</b>	£4.95 supplement
3 Seared Tiger Prawns in a White Wine, Chilli and Garlic Sauce <i>(Please allow 30 minutes cooking time for medium-well and well-done steaks)</i>	
<b>Beef Burger</b>	£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	
<b>Slow Cooked Lamb Shank</b>	£19.95
Garlic Gratinated Potato, Tender Stem and a Red Wine Jus	
<b>Duck Leg Confit</b>	£17.95
5 Bean Mix, Tomato, Anise and Potato Ragout with a fragrant Honey Glaze	
<b>Szechwan Pepper Chicken</b>	£16.95
Soba Noodles, Edamame Beans, Broccoli, Ginger, Chilli, Soy Sauce with 5 Spice and Lime	
<b>Chorizo &amp; King Prawn Tagliatelle</b>	£18.95
Tomato, Lemon, Garlic, Chilli and Cream	
<b>Pan Fried Bass</b>	£18.95
Black Pudding Bon Bons, Celeriac and Spinach with a Herb Butter	
<b>Fish &amp; Chips</b>	£14.95
Tartare Sauce, Chilli & Minted Mushy Peas with Home Cut Chips and Lemon	
<b>(V) &amp; (MVg) Goats Cheese Winter Salad</b>	£14.95
Rocket, Spinach, Roasted Mediterranean Vegetables, Pumpkin & Poppy Seeds with Chimichurri	
<b>(Vg) Vegetable Noodle Stir Fry</b>	£13.95
Edamame Beans, Courgette, Aubergine, Peppers, Onions, Broccoli, Ginger, Garlic, Soy Sauce, 5 Spice and Lime	
<b>(Vg) Zaatar Crusted Cauliflower Steak</b>	£13.95
5 Bean Mix, Tomato and Baby Potatoes	

## To Accompany

### Sides

<b>Home Cut Chips</b>	£3.00	<b>Fries</b>	£3.00	<b>House Salad</b>	£3.00
<b>Gratinated Potato</b>	£4.25	<b>Sautéed Onions</b>	£3.00	<b>Medley of Vegetables</b>	£3.00
<b>Garlic Bread</b>	£3.50	<b>Garlic Bread with Cheese</b>	£4.25	<b>Roasted New Potatoes</b>	£3.25

### Sauces

<b>Black Pepper &amp; Brandy</b>	£3.00	<b>Penderyn Whisky</b>	£3.50	<b>Bordelaise</b>	£3.00
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## To Finish

<b>(Vg) Chocolate &amp; Orange Tart</b> Hazelnut Praline and Blood Orange Gel	£6.50
<b>(V) Pear &amp; Cardamon Tarte Tatin</b> Clotted Cream	£7.25
<b>White Chocolate Panna Cotta</b> Chocolate Ganache and Cherry Ginger Compote	£6.50
<b>(V) Spiced Figs</b> Mascarpone, Honeycomb and Rum Syrup	£6.95
<b>(V) Welsh Cheese Board</b> Selection of Welsh Cheeses with Flavoured Crackers, Apple & Pear Chutney and Pallet Cleansers	£8.50
<b>(V) &amp; (MVg) Assiette of Sorbet</b> White Chocolate Soil, Tuille and Fruits	£6.25

## Little Cliff Guests

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

## Little Cliff Guests Desserts

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

## Hot Drinks

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

Red Wines		125ml	175ml	250ml	Bottle
<b>Bin 1.</b>	<b>Garnacha, Spain, Gran Tesoro</b>	£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.					
<b>Bin 2.</b>	<b>Syrah, France, La Cour Des Dames</b>	£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.					
<b>Bin 3.</b>	<b>Merlot, Chile, Petirrojo Reserva</b>	£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.					
<b>Bin 4.</b>	<b>Rioja Tempranillo, Spain, Solar Viejo</b>	£4.45	£5.95	£7.75	£22.95
Intense ruby red with notable violet flashes. Flavours of strawberry and raspberry.					
<b>Bin 5.</b>	<b>Malbec, Argentina, Acorden Tupungato</b>				£26.95
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>				£33.95
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>				£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
<b>Bin 11.</b>	<b>Viura, Spain, Gran Tesoro</b>	£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.					
<b>Bin 12.</b>	<b>Pinot Grigio, Italy, Principato</b>	£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.					
<b>Bin 14.</b>	<b>Sauvignon Blanc, Chile, Petirrojo</b>	£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.					
<b>Bin 15.</b>	<b>Chardonnay, France, Lodez</b>	£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.					
<b>Bin 16.</b>	<b>Chenin Blanc, South Africa, Boschendal Pavillion</b>				£22.95
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>				£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.					
<b>Bin 18.</b>	<b>Sancerre, France, Langlois Chateau</b>				£34.95
Light yellow in colour with green reflections. Hints of white and citrus fruits.					
<b>Bin 19.</b>	<b>Chablis, France, Er Cru Josselin</b>				£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.					

<b>Rosé Wines</b>	125ml	175ml	250ml	Bottle
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<b>Bin 20. White Zinfandel, California, Winston Hill Rosé</b>	£4.35	£5.75	£7.50	£21.95
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An easy drinking style of rosé, light and fruity with sweet red berry fruit flavours

<b>Bin 21. Grenache, France, La Promenade Cote De Provence</b>				<b>£27.95</b>
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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.

<b>Sparkling</b>		125ml	Bottle
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<b>Bin 25. Pinot Grigio Rosé, Italy, Pinot Grigio Spumante</b>				<b>£25.95</b>
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A lively rosé fizz with delicate aromas of red berries and a palate of lush, summer fruits. A fantastic aperitif.

<b>Bin 26. Prosecco, Italy, Contesa Guila DOC</b>		£5.95	<b>£26.95</b>
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Hints of apple and peach on the nose, with a light and delicate palate and citrus notes.

<b>Bin 27. Ayala Brut Majeur, France</b>				<b>£64.95</b>
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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.

<b>Bin 28. Bollinger NV, France</b>				<b>£84.95</b>
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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 & Digestifs

<b>Sherry</b> Harvey's Bristol Cream, Amontillado or Fino	<b>£3.05</b>	<b>Gimlet</b> Gin, Lime	<b>£7.00</b>
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<b>Vermouth</b> Rosso, Bianco or Extra Dry	<b>£2.90</b>	<b>Limoncello</b>	<b>£3.50</b>
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<b>Prosecco</b> Dry, Italian Sparkling Wine	<b>£5.95</b>	<b>Martell VS</b>	<b>£3.95</b>
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<b>Negroni</b> Gin, Vermouth & Campari	<b>£7.70</b>	<b>Martell XO</b>	<b>£19.95</b>
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<b>Aperol Spritz</b> Aperol, Prosecco and Soda	<b>£7.00</b>	<b>Courvoisier VS</b>	<b>£4.10</b>
		<b>Hennessey XO</b>	<b>£19.95</b>

## Cocktail Menu

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

## Mocktail Menu

All £4.75

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<b>Virgin Chocolate Espresso Martini</b> Espresso, Double Cream, Chocolate Syrup
<b>Virgin Classic Mojito</b> Lime Juice, Gomme Syrup, Soda, Lime, Mint Leaf
<b>Virgin Passion Fruit Mojito</b> Lime Juice, Gomme Syrup, Passion Fruit Puree, Soda, Mint Leaf
<b>Virgin Bramble</b> Lemon Juice, Gomme Syrup, Soda, Cherry Syrup
<b>Virgin Cardigan Bay Cooler</b> Lemon Juice, Gomme Syrup, Raspberry Puree, Raspberries, Soda
<b>Virgin Carreg Martini</b> Vanilla Syrup, Passion Fruit Puree, Orange Juice
<b>Virgin Raspberry Mojito</b> Lime Juice, Gomme Syrup, Raspberry Puree, Cranberry Juice, Soda, Mint Leaf
<b>Virgin Cosmopolitan</b> Cranberry Juice, Orange Syrup, Lime Juice

## Beers, Ales & Ciders - Draught

	ABV %	Pint	Half Pint
Doom Bar	4.0	£4.10	£2.05
Guinness	4.0	£4.95	£2.50
Worthingtons	3.6	£4.00	£2.00
Carling	4.0	£4.05	£2.05
Staropramen	5.2	£5.25	£2.65
Stowford Press	4.6	£4.10	£2.05
Chieftain IPA	5.5	£5.20	£2.60
Peroni Nastro Azzurro	5.1	£5.65	£2.85

## Beers, Ales & Ciders - Bottled

	ABV %	Bottle
Newcastle Brown Ale	4.7	£4.95
Wainwrights (Gluten Free)	4.1	£4.95
Corona	4.5	£3.80
Coors Light	4.2	£3.60
Bavaria	0.0	£3.25
Peroni Libera	0.0	£3.50
Rekordelig	4.5	£4.75
Orchard Gold	4.9	£4.75
Black Dragon	6.5	£4.85
Budweiser	5.0	£3.80

## Liqueurs & Aperitifs

	ABV %	25ml (unless other -wise stated)
Amontillado (50ml)	17.5	£3.05
Archers	18.0	£2.95
Aperol	11.0	£2.85
Baileys (50ml)	17.0	£4.05
Campari	25.0	£2.85
Chambord	16.5	£3.50
Cointreau	40.0	£3.05
Da Mhile Orange 33	33.0	£3.55
Disaronno	28.0	£3.05
Drambuie	40.0	£3.65
Harveys Bristol Cream (50ml)	17.5	£3.05
Roc Port (50ml)	19.0	£3.15
Jagermeister	35.0	£3.05
Jose Cuervo Tequila	40.0	£3.15
La Chica Tequila	38.0	£2.85
Malibu	21.0	£2.85
Martini Bianco/Extra Dry/Rosso(50ml)	15.0	£2.95
Midori	20.0	£2.85
Passoa	17.0	£2.85
Pernod	40.0	£3.15
Pimms	25.0	£3.55
Sambuca Black / White	38.0	£3.15
Tia Maria	20.0	£2.95

## 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

## Whisky & Bourbon

	ABV %	25ml		ABV %	25ml
Bells	40.0	£2.95	Jim Beam	40.0	£3.45
Bulleit Bourbon	45.0	£4.15	Lagavulin 16yr	43.0	£7.95
Bulleit Bourbon 10yr	45.6	£6.05	Laphroaig	40.0	£5.60
Chivas Regal	40.0	£3.95	Makers Mark	45.0	£4.00
Cragganmore 12yr	40.0	£5.25	Monkey Shoulder	40.0	£4.05
Dalmore 12yr	40.0	£5.80	Oban	43.0	£5.95
Dalwhinnie 15yr	43.0	£5.75	Penderyn	46.0	£5.00
Famous Grouse	40.0	£2.95	Penderyn Legend	41.0	£4.55
Glenfiddich 12yr	40.0	£4.85	Southern Comfort	35.0	£3.05
Glenkinchie	43.0	£4.65	Talisker	45.8	£5.60
Glenmorangie	40.0	£4.95			
Highland Park	45.7	£4.15			
Jack Daniels	40.0	£3.40			
Jamesons	40.0	£3.00			

## Rum

	ABV %	25ml
Bacardi	37.5	£3.05
Havana 3	40.0	£3.40
Lamb's Navy Rum	40.00	£2.65
Captain Morgan Spiced Rum	35.0	£3.15
Captain Morgan Rum	40.0	£3.05
Barti Spiced	35.0	£3.50
Appleton Estate	40.0	£3.75

## Vodka

	ABV %	25ml
Five Vodka	40.0	£3.25
Smirnoff Red	37.5	£2.95
Absolut Vodka	40.0	£3.25
JJ Whitley Potato Vodka	38.0	£3.15
Ketel One	40.0	£3.65
New Amsterdam	37.5	£3.40

## Gin

	ABV %	25ml		ABV %	25ml
Bombay Sapphire	40.0	£3.65	Gordons	37.5	£2.85
Brecon Gin	40.0	£3.25	Hendricks Gin	41.4	£4.05
Beefeater	40.0	£3.40	JJ Whitley Gin	37.5	£3.15
Beefeater Blood Orange	37.5	£3.40	Da Mhile Seaweed	42.0	£4.05
Crawshay Orange Zest	37.5	£3.65	Da Mhile Oak Aged	42.0	£4.05
Crawshay Rhubarb & Vanilla	37.5	£3.65	Da Mhile Botanical	42.0	£4.05
Crawshay Sweet Violet			Whitley Neil Rhubarb & Ginger	43.0	£3.50
- Gin Liqueur	18.0	£3.35	Whitley Neil Raspberry	43.0	£3.50
Crashay Sweet Rose					
- Gin Liqueur	18.0	£3.35			
Gordons Pink	37.5	£2.95			
Tanqueray Gin	43.1	£3.40			