

While You Wait

(Vg) Mixed Olives	£4.25
(V) & (MVg) Selection of Breads with Balsamic and Butter (m,su,g)	£4.25
(V) Sundried Tomatoes & Mozzarella (m)	£4.25

Sandwiches

All served with Salad and Crisps (Gluten Free available upon request)

Fillet Beef Focaccia (g,so,gm,su,mu,e)	£11.95
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Horseradish Cream, Caramelised Onions, Fried Egg

Chicken Caesar Wrap (g,e,mu,so,gm,fsu)	£9.25
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Cos Lettuce, Grilled Chicken, Bacon Crumb, Red Onion, Parmesan, Caesar Cream in an oven baked Tortilla Wrap

(Vg) Sweet Potato & Hummus Wrap (g,s,so,gm,mu,su)	£8.95
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Sweet Potato, Roasted Red Pepper Hummus, Avocado, Cucumber & Mint Yoghurt Dressing

Classic Sandwich

<i>All served on brown or white Bloomer</i>	£7.95
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Ham & Mustard (g,mu,e,su,m)

or

(V) Cheese & Chutney (g,mu,e,su,m)

or

Smoked Salmon and Dill Crema (f,g,mu,e,su,m)

Pizza

Mare e Monti (g,m,cr,mo)	£12.95
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Prawns, Mussels, Calamari, Baby Squid, Garlic, Parmesan, Parsley

(V) Spinach Di Capri (g,m,su)	£11.95
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Goat's Cheese, Red Onion, Caramelised Red Onion, Wilted Spinach, Garlic

American (g,m)	£10.95
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Pepperoni, Tomato, Cheese

Pollo De Forza 🌶️ (g,m,so,gm)	£12.25
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Chicken, Sweet Peppadews, Red Onion, Cajun Spice, Garlic

Calabrian 🌶️🌶️ (g,m,so,gm,su)	£12.95
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Chorizo, Roasted Red Peppers, Hot Nduja Sausage, Rocket, Pesto, Parmesan, Fresh Mozzarella

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. Our menus are designed using fresh unprocessed produce wherever possible. Although every care is used, please be aware that seafood dishes may contain fish bones and shell fragments.

Allergy key: (V) Vegetarian; (Vg) Vegan; (MVg) Modified 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;

Something Light

(V) & (MVg) Chef's Soup		£5.95	
Please enquire with your server for today's special and allergens. Served with Rosemary Focaccia			
Peppered Mackerel Risotto (f,su,so,gm,m,c)		£8.25	
Rocket, Lemon, Grana Padano			
(V) & (MVg) Carreg Flatbread (g,gm,m,so,su)		£7.25	
Garlic Flatbread, Goat's Cheese, Red Onion Marmalade, Wilted Spinach, Balsamic Glaze			
(Vg) Sweet Potato Tikki (c,mu,so,gm)		£6.95	
Sweet Potato Cake, Coriander, Garam Masala, Ginger, Garlic with Mint & Cucumber Raita			
(V) & (MVg) Antipasti Platter (g,m,s,gm,so)	For 1	£10.95	
Toasted Focaccia, Cured Meats, Olives,		For 2	£15.95
Fresh Mozzarella, Sundried Tomatoes, Peppadews, Pesto and Red Pepper Hummus			

Something Not So Light

Beef Burger (so,gm,g,mu,e,f,su,m)		£15.95
7oz Burger in a Flour Bun with Crispy Bacon, Smoked Cheese, Red Onion Jam, Cherkins, Beef Tomato, Horseradish Mayo, Tabaco Onions, served with Slaw and Fries		
(Vg) Garden Burger (so,gm,su,)		£14.95
6oz Crumbed Broad Bean & Spinach Burger in a Flour Bun, Tomato Relish, Cherkins, Beef Tomato, Baby Gem, served with Salad and Fries		
Traditional Paella (f,mo,g,gm,su,so,m,c)		£18.95
Smoked Garlic & Paprika Arborio Rice, Chicken, Chorizo, Prawns, Mussels, Calamari, Baby Squid, Focaccia		
Oven Baked Salmon (f,g,su,so,gm)		£18.95
On Tagliatelle tossed with Tomato, Capers, Olives, Garlic, Chilli, Parsley		
Fish & Chips (f,so,g,su,gm,mu)		£15.95
Tartare Sauce, Minted Pea Pureé, Home Cut Chips and Lemon		
(V) & (MVg) Cliff Cobb Salad (mu,so,su,c,gm)		£14.95
Cucumber, Tomato, Red Onion, Boiled Egg, Pancetta Lardons, Celery, Avocado, Fine Beans, Baby Leaf, Garlic Croûte, Mustard & Basil Crema <i>Add Chicken Breast £3.00 supplement</i>		
(Vg) Pasta Puttanesca (g,su,so,gm)		£14.95
Olives, Capers, Garlic, Parsley, Tomato		
(V) Summer Risotto		£14.95
Spinach, Lemon, Ricotta <i>Add Chicken Breast £3.00 supplement</i>		

To Accompany

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

Indulge

(V) Deep Filled Cheesecake £6.50

Please ask your server for today's special and allergens

(V) & (MVg) Assiette of Sorbet (so,gm,su,m) £6.25

Chocolate Soil, Tuille and Fruits

(V) White Chocolate Chunk Brownie (m,su,g,e) £6.50

Ice Cream

Cake for Coffee £2.95

Please ask your server for our available cakes and allergens

Cream Tea, Traditional Fruit Scone with Jam & Cream £5.95

(available daily 10 - 5pm) (g,m,e)

Served with Freshly Brewed Tea or Coffee

Welsh Tea, Traditional Fruit Scone with Jam & Cream, Bara Brith and Welshcake £7.95

(available daily 10 - 5pm) (g,m,e,n)

Served with Freshly Brewed Tea or Coffee

Little Cliff Guests

Sausage & Mash (g,m,so,gm) £6.95

served with Peas or Beans

Chicken Goujons & Fries (g,so,gm) £6.95

served with Peas or Beans

Fish & Chips (g,so,gm,su,f) £6.95

served with Peas or Beans

Tagliatelle (g) £6.95

served in a Tomato Passata with grated Cheddar

Margarita Pizza (g,m) £6.95

Tomato and Stringy Cheese

Little Cliff Guests Desserts

Trio of Ice Cream (m) £3.95

your choice from Chocolate, Strawberry or Mint Choc Chip

Chocolate Brownie Sundae (m,su,g,e) £3.95

Vanilla Ice Cream, Chocolate Sauce, Cream, 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.**Chio Pinot Spumante Rosé** £27.95

A refreshing sparkling wine from Italy. It has delicate aromas of strawberries and raspberries and a creamy palate great with light nibbles or starters.

Bin 26.**Prosecco, Italy, Contesa Guila DOC** £6.00 £27.95

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
Schweppes - Tonic / Light Tonic			£1.95
Fever Tree - Tonic / Light Tonic			£1.95
J20			£2.90
Ginger Ale			£1.65
Appletiser			£3.00
Red Bull (can)			£3.40
Fruit Shoot - Apple, Blackcurrant or Orange			£2.30
Orange Juice			£1.90
Frobisher Apple Juice			£3.20
Tomato Juice			£1.90
Bitter Lemon			£1.70
Pineapple Juice			£1.90

Cocktail Menu

Cardigan Bay Cooler	£8.85
Brecon Vodka, Lemon Juice, Gomme Syrup, Raspberry Puree, Crème De Cassis, Raspberries, Prosecco	
Mojito	£7.85
Bacardi White Rum, Lime Juice, Gomme Syrup, Mint Leaves, Soda	
Passion Fruit Mojito	£8.85
Bacardi White Rum, Passoa, Passionfruit Puree, Lime Juice, Gomme Syrup, Mint Leaves, Soda	
Carreg Martini	£8.85
Smirnoff Vodka, Passoa, Passionfruit Puree, Vanilla Syrup, with a shot of Prosecco	
Tom Collins	£8.55
Gin, Lemon Juice, Gomme Syrup, Soda	
Espresso Martini	£8.85
Smirnoff Vodka, Tia Maria, Espresso, Gomme Syrup	
Margarita	£8.55
Tequila, Cointreau, Lime Juice	
Amaretto Sour	£8.55
Disaronno, Sour Mix, Gomme Syrup, Cherry Bitters, Egg White	
Rhubarb & Elderflower Gin Sour	£8.55
Hendricks Gin, Elderflower Liqueur, Sour Mix, Rhubarb Syrup, Egg White	
Cosmopolitan	£8.55
Vodka, Cointreau, Cranberry Juice, Lime Juice	
Bramble	£8.55
Gin, Lemon Juice, Gomme Syrup, Cassis	
Old Fashioned	£8.95
Makers Mark Bourbon, Angostura Bitters, Brown Sugar, Soda	

If you have any dietary requirements or allergies please advise us

Mocktail Menu

All £4.85

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