



DINNER MENU

WHILE YOU WAIT

(Vg) Pitted Black & Green Olives	£4.25
Marinated with Lemon & Oregano	
(V, MVg) Selection of Breads (g,m,su)	£4.25
with Balsamic Vinegar & Butter	
(V) Pickled Cheese & Gherkins (m,su)	£4.25

TO BEGIN

(V, MVg) Chef's Soup (so,gm,g,c)	£6.95
Baked Mini Loaf and Butter. Please enquire with your server for today's special and allergens	
(MV) Fig & Burrata Tartine (g,m,su)	£10.25
Toasted Sourdough, Rocket, Prosciutto	
(Vg) Moussaka (so,gm,g,su,mu)	£8.25
Aubergine, Puy Lentil, Béchamel, Panko	
Cured Salmon and Crab Duet (so,gm,f,cr,mu,su)	£9.50
Pickled Melon, Beetroot Gel, Wasabi Emulsion, Burnt Orange	
Sesame Crusted Short Rib (so,gm,c,se,su,pn)	£8.95
Oriental Vegetables, Satay Sauce, Pickled Red Chilli	
(MV, MVg) Jambalaya (so,gm,g,cr,su)	£9.25
King Prawns, Chorizo, Flat Bread, Rocket, Lemon	
(MV, MVg) Antipasti Platter (g,m,su,s,gm)	For 1 £12.25
Selection of Continental Meats, Cornichons, Olives, Sweet Peppadews, Pickled Onion Cheese,	For 2 £16.25
Harissa Hummus, Fig Chutney, Rocket, Crackers, Toasted Focaccia	
-add Garlic Roasted King Prawns(cr,su,gm,so,m)	£5.95

PIZZA

(V, MVg) Classic Margherita (g,m)	£10.95
Tomato, Cheese	
(V, MVg) Pizza Florentine (g,m,e)	£12.50
Red Onion, Wilted Spinach, Garlic, Baked Egg, Olives	
American (g,m)	£11.95
Pepperoni, Tomato, Cheese	- add Jalapeño +£1.50
Pollo de Forza (g,m,so,gm)	£12.95
Cajun Chicken, Red Onion, Peppadews, Garlic	
Manzo Caldo 🌶️ (g,m,so,gm)	£13.25
Pulled Chilli Beef, Chilli Flakes, Roasted Red Peppers, Mascarpone Drizzle, Parmesan, Parsley	

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, and game dishes may contain shot.

Allergy Key: (V) Vegetarian; (MV) Modified Vegetarian; (Vg) Vegan; (MVg) Modified Vegan; (c) Celery; (cr) Crustacean; (e) Egg; (f) Fish; (g) Gluten; (gm) Genetically Modified; (l) Lupin; (m) Milk; (mu) Mustard; (mo) Mollusc; (n) Nut; (pn) Peanut; (s) Sesame; (so) Soya; (su) Sulphur



TO FOLLOW

Loin of Venison (so,gm,su,c,mu,e) £27.95

Celeriac Purée, Pickled Winter Berries, Caramelized Shallot, Potato, Port & Prune Ragout

10oz Pembrokeshire Sirloin (gm,so,m,su,c) £29.50

Sautéed Onion, Blistered Cherry Tomatoes, Chips with Black Pepper & Brandy or Red Wine Jus

(please allow 30 minutes cooking time for medium-well and well-done steaks)

- Surf & Turf your Steak with Garlic Roasted King Prawns (cr,su,gm,so) £5.95

Moroccan Lamb Rump (so,su,m,gm,n,mu) £24.95

Potato Boulangère, Romesco, Minted Shallot Chutney, Collard Green Chiffonade

Butter Chicken Ballotine (so,gm,m,su,g,mu,c) £18.95

Rolled Chicken Thigh, Pilau Rice, Onion Pakoras, Makhani Sauce

Welsh Beef Burger (so,gm,g,f,mu,e,m,su) £16.95

Smokey Pulled Beef, Smoked Applewood Cheese, Romaine, Lime Crème, Fries and Salad

(Vg) Chickpea & Quinoa Burger (so,gm,su,g,mu) £15.95

Tomato Chutney, Gem Lettuce, Salad and Fries

Pie of the Day (g,m,so,gm,su,e,c) £15.95

Champ Potatoes, Seasonal Vegetables, Gravy

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(MV) Linguine Carbonara (g,e,m,so,gm) £15.95

Guanciale, Grana Padano, Egg Yolk, Black Pepper, Garlic and Parsley

- add Chicken + £3.50

Fish & Chips (f,so,g,su,gm,mu,e,m) £16.25

Tartar Sauce, Minted Crushed Peas, Home Cut Chips, Lemon

Oven Roast Salmon (so,gm,f,su,n,m) £19.25

Peas Bon Femme, Laverbread, Charred Baby Gem, Pistachio Crumb

(V) Ricotta Gnudi (so,gm,m,su,mu,g) £16.95

Parmesan, Sage Butter, Kalamata Tapenade, Pickled Wild Mushrooms, Heirloom Tomato

(Vg) Warm Winter Salad (so,gm,s,su) £15.95

Roasted Autumn Vegetables, Crispy Chickpeas, Chilli Rice, Harissa Hummus, Seasonal Leaves

TO ACCOMPANY

(Vg) Home Cut Chips (gm,so)

£3.75

(V) Garlic Flatbread (g,m)

£3.95

(Vg) Fries (gm,so)

£3.75

(V) Cheesy Garlic Flatbread (g,m)

£4.50

(Vg) House Salad (gm,so,mu,su)

£4.95

(Vg) Roasted New Potatoes (gm,so)

£3.95

(Vg) Sautéed Onions (gm,so)

£3.25

(MVg) Medley of Vegetables (gm,so,m)

£4.95

Garlic Roasted King Prawns (cr,su,gm,so,m) £5.95



INDULGE

(V) Duo of Chocolate Mousse (e,m)	£8.50
White & Dark Chocolate Mousse, Chocolate Madeira, Chantilly Cream, Caramel Drizzle	
(V) Sticky Orange & Ginger Skillet (e,m,g,su)	£8.25
Toffee Apples, Rolled Oat Crumb, Banoffee Ice Cream	
(V) Coconut & Key Lime Slice (e,m)	£7.95
Coconut Cream, Candied Lime, Blackberry Compote	
(V, MVg) Spiced Plums (e,m,g,su)	£8.95
Porter Sabayon, Ginger Crumble, Prosecco Sorbet	
Welsh Cheese Board (g,m,su,so,gm)	£9.50
Flavoured Crackers, Palate Cleansers, Fig Chutney	
(MVg) Assiette of Sorbet (so,gm,su,m,g)	£6.50
Chocolate Soil, Berries, Tuille	

LITTLE CLIFF GUESTS MAINS

Beef Burger (so,gm,g)	£8.25
Chicken Tenders (so,gm,g)	£6.95
Fish Goujons (so,gm,g, f)	£6.95
All of the above are served with either Fries, Chips or Mash and Peas or Beans	
(V) Tomato Pasta (so,gm,g,m)	£6.95
Tomato Passata, Cheese	
(MV, MVg) Picking Platter (so,gm,g,m)	£7.25
Ham, Cheese, Chips, Cucumber, Carrot Sticks, Raisins, Bread & Butter	

LITTLE CLIFF GUESTS DESSERTS

(V) Trio of Ice Cream (m)	£3.95
Vanilla, Chocolate, Strawberry or Mint Choc Chip	
(V) Chocolate Brownie Sundae (g,m,su,e)	£4.95
Brownie Chunks, Vanilla Ice Cream, Chocolate Sauce, Cream, Chocolate Soil	



HOT DRINKS		REGULAR	LARGE		
Americano	£2.85	£3.10	Flat White	£2.95	
Cappucino	£3.00	£3.30	Pot of Tea	£2.75pp	
Latte	£3.00	£3.30	Herbal or Fruit Tea	£2.95	
Espresso	£2.60	£3.00	(Peppermint Mixed Berry Camomile Green Jasmine Green Lemon & Ginger)		
Mocha	£3.10	£3.60	Coffee Floater	£3.25	
Hot Chocolate	£2.95	£3.30	Coffee Liqueur	from £5.75	
Deluxe Hot Chocolate	£3.75	£4.30	(Add your choice of Liqueur)		
Whipped Cream & Marshmallows					