

À La Carte  
Menu  
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The Cliff  
RESTAURANT & BAR





## To Nibble

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### Home Baked Seeded Bread

Seaweed butter  
(V,W,D)

£5.50

### Marinated Olives

(V)

£4.50

## Starters

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### Seared Scallops

Chicken wing, charred corn, salsa  
verde, chicken crackling

(M,D,SD,G,E,W)

£15.00

(£5.00 supplement  
for dinner inclusive guests)

### Ballotine of Salmon

Rhubarb, potato, citrus emulsion,  
tempura cockles

(F,D,E,SD,MU)

£15.00

(£4.00 supplement  
for dinner inclusive guests)

### Asparagus Velouté

Confit egg yolk, miso croutons

(V,E,S,W,R)

£10.00

### Crisp Fillet of Brill

Cucumber, brown shrimp, dill  
smoked butter

(F,Cr,D,W,E,SD,Mu)

£16.00

(£5.00 supplement  
for dinner inclusive guests)

### Spiced Lamb Terrine

Snow pea and celeriac remoulade,  
yoghurt, flatbread

(W,S,E,C,D)

£11.50

### Seaweed Crumpet

Beetroot cream, aubergine caviar,  
black garlic ketchup, celeriac

(V,W,S,C,SD)

£10.00



## Sea

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### Pan Seared Halibut

White beans, chicory, tapenade  
(F,D,SD)

£28.00

### Local Wild Sea Bass

Smoked bacon and thyme oat cake,  
citrus courgette linguini, seafood  
bisque emulsion  
(O,F,CR,E,SD,C)

£25.00

### Whole Lemon Sole

Cucumber, capers, lemon and  
laverbread brown butter, purslane  
(F,D,SD)

£35.00

(£10.00 supplement  
for dinner inclusive guests)

### Grilled Lobster Thermidor

Beef fat and rosemary Parmentier  
potatoes, fennel salad, lemon aioli  
(CR,D,SD,MU,W)

Half £40.00

Whole £70.00

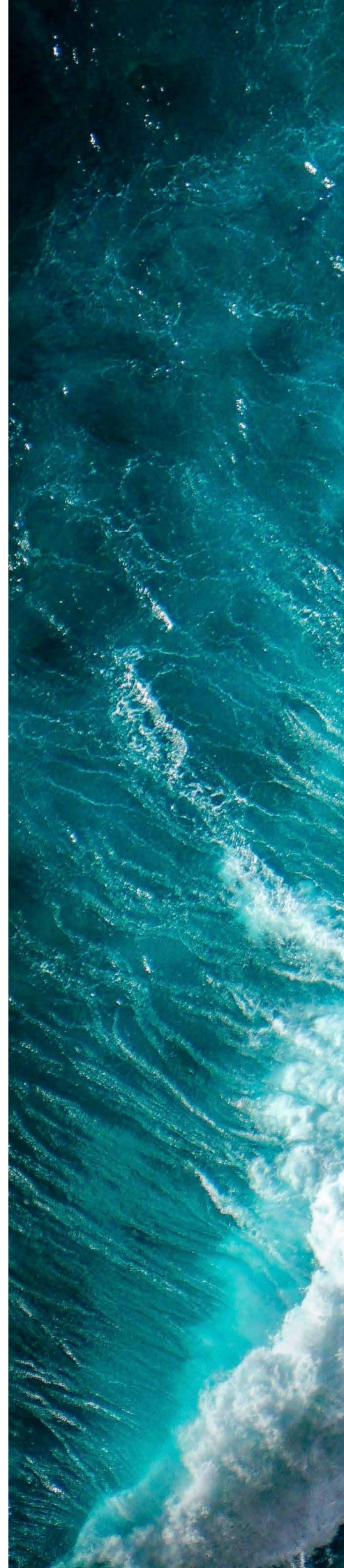
(£15.00 / £35.00 supplement  
for dinner inclusive guests)

### Seafood Bouillabaisse

Lobster, octopus, halibut,  
scallops, mussels, sea vegetables,  
Pembrokeshire potatoes, rouille  
croutons  
(F,CR,R,W,M,D,SD,C)

£55.00

(£20.00 supplement  
for dinner inclusive guests)







## Land

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### Supreme of Chicken

Confit leg, potato terrine,  
peas, lettuce, pancetta,  
chicken butter sauce

*(D)*

£25.00

### Baked Onion and Welsh Beer Tart

Goat's milk curd, braised  
leeks, broccoli, dill and  
hazelnut crumb

*(V,W,D,SD,H)*

£20.00

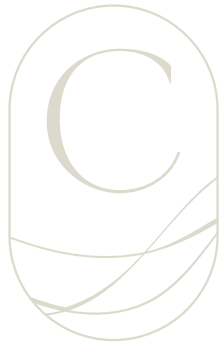
### Dry Aged Welsh Sirloin Steak

Smoked potato purée, broccoli,  
onion three ways, Perl Las  
cheese sauce

*(W,D,SD,C)*

£35.00

*(£10.00 supplement  
for dinner inclusive guests)*



## Sides

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Koffman Fries with Truffle  
and Gran Levante Cheese

*(V,D)*

£6.00

Tenderstem Broccoli  
with Citrus Lebnah and  
Pistachio

*(V,D,PS)*

£6.00

Heritage Tomato, Pickled  
Shallots and Goat Milk

Curd

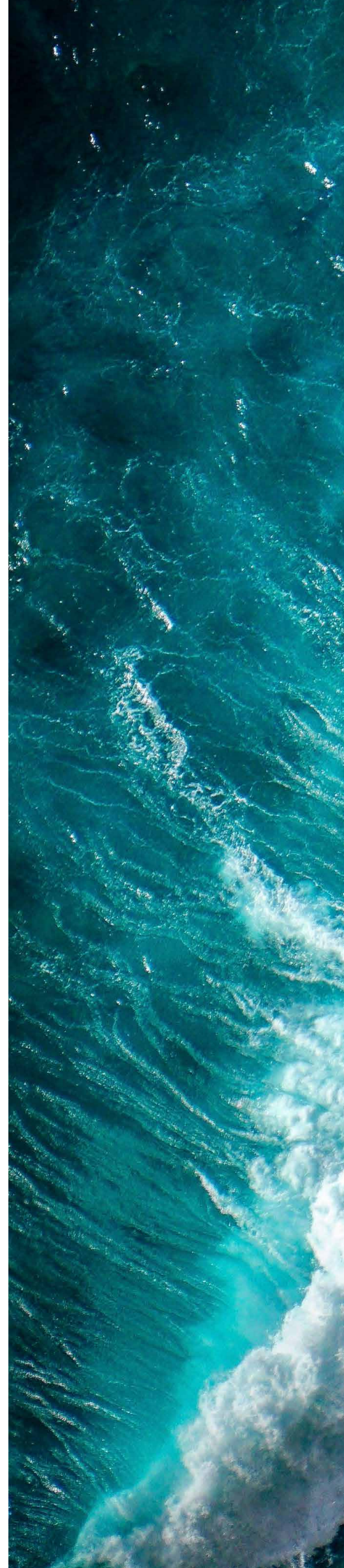
*(V,D,SD)*

£6.00

Hispi Cabbage,  
Romanesco and  
Toasted Seeds

*(V,A)*

£5.50







## Desserts

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### Banoffee Meringue

Caramelised banana,  
chocolate sorbet

(V,S)

£10.00

### Glazed Lemon Tart

Poached cherries, rhubarb  
ice cream

(V,W,SD,D,E)

£10.00

### Summer Berry Tatin

Toffee and Barti rum ice cream

(V,D,E,W,SD)

£10.50

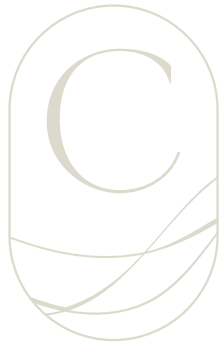
### Welsh Cheese

Perl Las, Snowdonia Black Bomber  
and Perl Wen, served with grapes,  
spiced tomato chutney and  
Cradoc crackers

(V,W,SD,D,C)

£14.00

*(£5.00 supplement  
for dinner inclusive guests)*



A discretionary 10% service charge will be added to your bill.

Nibbles and sides are not included in dinner inclusive packages and will be charged separately.

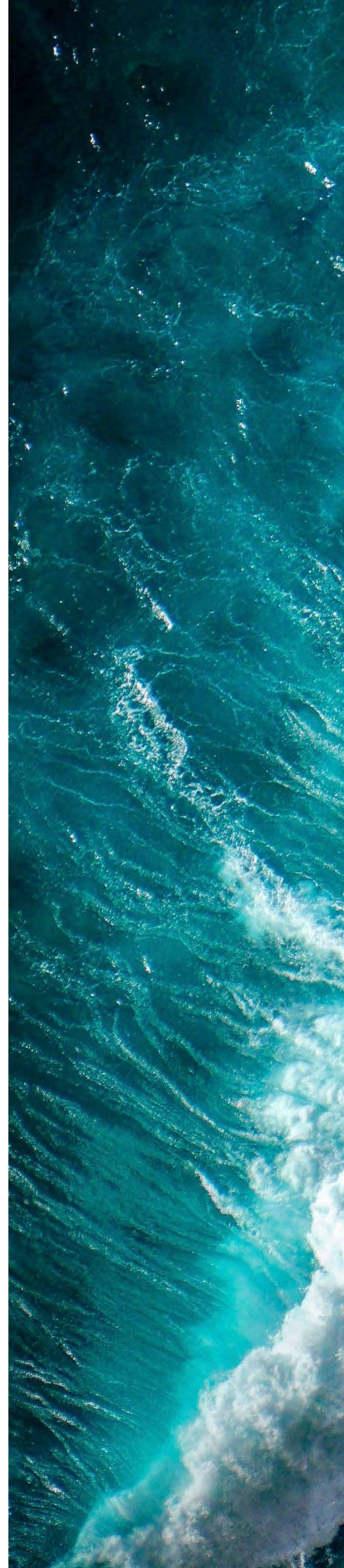
Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

**Gluten Allergy:** (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

**Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

**Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

**Lifestyle:** 🌿 Plant-based, (V) Vegetarian





St BRIDES  
spa hotel



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