



Group Menu

—
FOR PARTIES
OF 9 OR MORE

The Cliff

RESTAURANT & BAR



To Nibble

Home Baked
Seeded Bread

Seaweed butter

(V,W,D)

£5.50

Marinated Olives

(V)

£4.50

Starters

Asparagus Velouté

Confit egg yolk, miso
croutons

(V,E,S,W,R)

£10.00

Crisp Fillet of Brill

(£5.00 supplement
for dinner inclusive guests)

Cucumber, brown shrimp, dill
smoked butter

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

£16.00

Ballotine of Salmon

Rhubarb, potato, citrus emulsion,
tempura cockles

(F,D,E,SD,MU)

£15.00

(£4.00 supplement
for dinner inclusive guests)

Seaweed Crumpet

Beetroot cream, aubergine caviar,
black garlic ketchup, celeriac

(V,W,S,C,SD)

£10.00

Spiced Lamb Terrine

Snow pea and celeriac remoulade,
yoghurt, flatbread

(W,S,E,C,D)

£11.50



Sea

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

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

Supreme of Chicken

Confit leg, potato terrine,
peas, lettuce, pancetta,
chicken butter sauce
(D)

£25.00

Baked Onion and Welsh Beer Tart

Supreme of Chicken

Goat's milk curd, braised leeks,
broccoli, dill and hazelnut crumb
(V,W,D,SD,H)

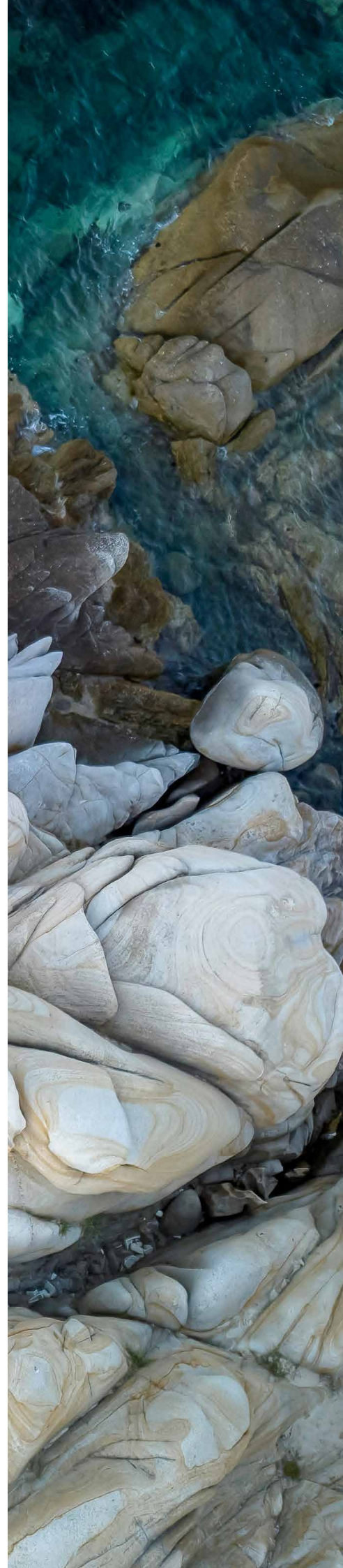
£20.00

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

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

Banoffee Meringue
Caramelised banana,
chocolate sorbet
(V,S)

£10.00

Glazed Lemon Tart
Poached cherries, rhubarb
ice cream
(V,W,SD,D,E)

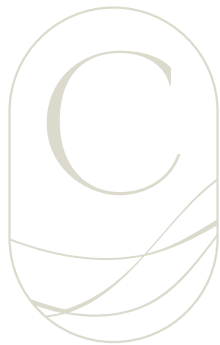
£10.00

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.

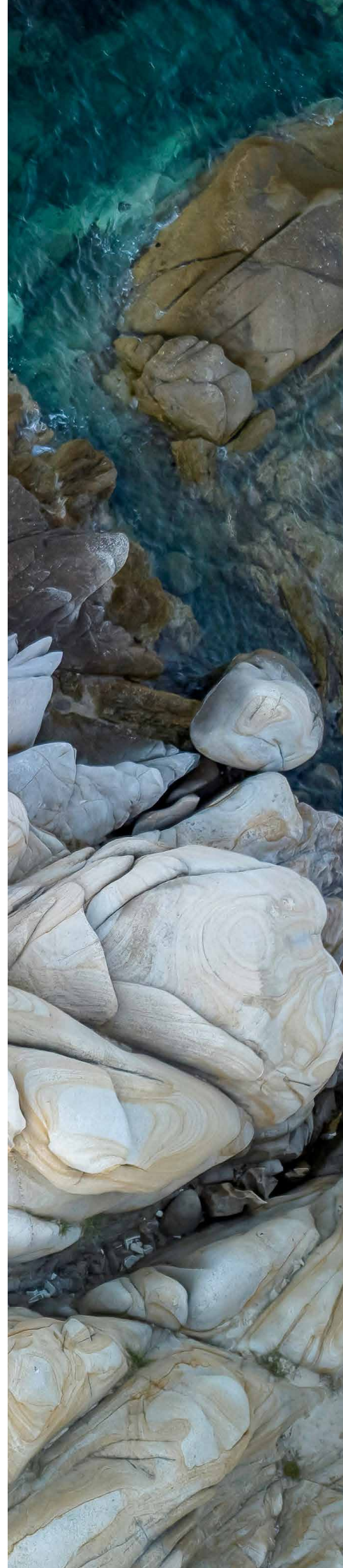
Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

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



The Cliff
RESTAURANT & BAR