



Cliff & Coast:  
A Seafood Soirée

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£65 per person

The Cliff  
RESTAURANT & BAR



# All Aboard

Enjoy a complimentary  
welcome drink on arrival

## To Nibble

St Bride's  
Homemade Bread  
Marmite butter, dill pickle butter  
(V,W,D,SD)

## First Bite

Smoked Haddock  
Welsh rarebit, Tatws Pum Munud  
(W,F,D,E,SD,MU)

## Plenty More in the Sea

Pembrokeshire  
Seafood Chowder  
Homemade cornbread,  
seaweed butter  
(R,W,F,M,S,D,SD,C)

## Fancy Fish & Chips

Fillet of Monkfish  
Saffron scraps, garden pea purée,  
tartare emulsion, beef dripping  
chips (W,B,F,D,SD,MU,C)

## Shoreside Sweet

Pembrokeshire Pear  
and Fig Pie  
Quince jam, toffee apple ice cream  
(V,W,A,D,E,SD)

## Harbour Bound

Freshly  
Brewed Coffee  
and Tea

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