



Valentine's
Tasting Menu

£74 per person

The Cliff
RESTAURANT & BAR

Valentine's Tasting Menu

Half Dozen Oysters

Yuzu emulsion, fennel
(M,SD)

Lobster Ravioli

Bisque, keta caviar, seaweed crumb (W,F,CR,D,E,SD,C)

Champagne Sorbet

(V,SD)

Welsh Beef Wellington

Truffle mash, scorched broccoli, pickled shallots,
spiced jus (W,D,E,SD,C)

Chocolate Marquise

Rhubarb three ways: sorbet, poached and compote
(V,S,D,SD)

Freshly Brewed Welsh Coffee or Tea

Barti rum petits fours (V,D,SD)

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

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