



The Cliff

RESTAURANT & BAR

easter

SUNDAY LUNCH

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STARTERS

Onion & Pembrokeshire Cider Soup
Parsley, crispy shallots (V,S)

Pressing of Ham Hock
Saffron egg, capers, shallots, sourdough (W,E,SD)

Prawn & Crayfish Cocktail
Pickled cucumber, confit tomato, dill scone (CR,W,D,E,SD,MU)

Perl Las Mousse
Pernod braised celery, pickled walnuts, rocket (V,W,WN,D,S,C)

MAIN COURSES

Roasted Sirloin of Welsh Beef
Braised onions, red wine gravy (D,SD,C)

Roasted Chicken
Pork, apple and sage stuffing, bread sauce, turkey jus (W,S,D,E,SD,C)

Herb Crusted Salmon
Pea risotto, confit fennel, pink peppercorn dressing (F,W,D)

Crisp Tofu Steak
Saffron leeks, roasted onion velouté, sourdough crisp (V,W,S,SD)

DESSERTS

Sticky Toffee Pudding
Coffee-soaked dates, clotted cream ice cream (V,W,S,D,E)

Iced Pistachio Parfait
Honeycomb, Italian meringue (V,PS,E,SD,S)

Chocolate & Barti Rum Crèmeux
Blood orange sorbet (V,S)

Cheese Board
Perl Las, Pant-Ys-Gawn goat's cheese, Snowdonia Black Bomber, macerated grapes, spiced tomato chutney, crackers (V,W,D,S)

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