



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