



Room Service

The Cliff

RESTAURANT & BAR

In-Room Dining

AVAILABLE 12PM TO 9PM

Light Bites

St Brides Seafood, Potato & Corn Chowder

(until 5pm only)

Cornbread, Pembrokeshire

Gold chilli oil

(F,CR,M,D,S,W)

£12.00

St Brides Chicken Caesar Salad

Little Gem lettuce, smoked bacon,
anchovies, focaccia croutons, Gran

Levanto cheese

(W,F,D,S,SD,MU)

£15.00

Smoked Salmon Nicoise Salad

Hen's egg, confit tomato, potato, olive
crumb, anchovy oil

(F,E,SD)

£17.00

Sandwiches

All served with fries and salad

Lobster & Prawn Brioche Roll

(until 5pm only)

Summer leaves, avocado,
mint and lime mayonnaise

(CR,W,S,D,E,SD,MU)

£24.00

Smoked Salmon Bloomer

Pistachio and cream cheese

(F,PS,W,R,D)

£15.00

Chicken Tikka Naan

Onion and mint remoulade

(W,S,D)

£15.00

Roast Beef Reuben Style Sandwich

Sourdough, sauerkraut, Gruyere
cheese, Thousand Island dressing

(R,E,D,SD,MU)

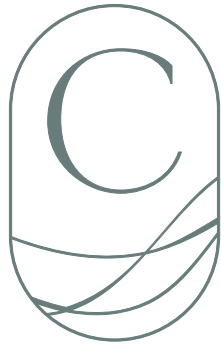
£15.00

Balsamic Glazed Mushroom Sourdough

Watercress, Applewood
smoked cheese

(V,R,W,SD)

£10.00



Mains

St Brides Beef Burger

Pulled short rib, smoked bacon,
Monterey Jack cheese, black garlic
ketchup, served with fries

(W,S,D,E)

£20.00

Tandoori Spiced

Tofu Burger

Gem lettuce, pickled cucumber,
pear chutney, onion bhaji, served
with fries

(V,W,S,SD,MU)

£15.00

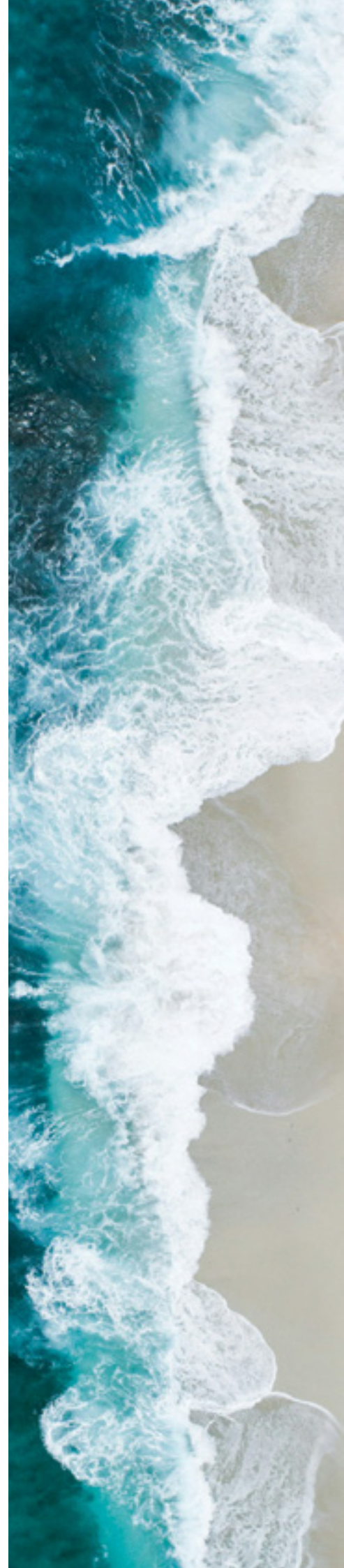
Katsu Sea Bream

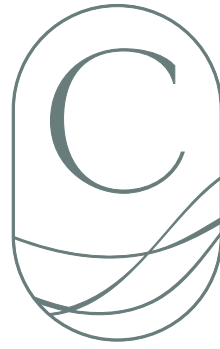
(until 5pm only)

Katsu curry sauce, jasmine rice,
miso glazed pak choi

(W,F,S,E,SD,MU)

£22.00





Sides

Stem Broccoli with Welsh
Blue Cheese Ranch
Dressing
(V,D)

£6.00

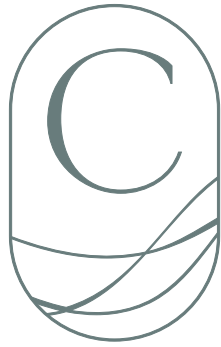
Truffle Fries with Gran
Levanto Cheese
(V,D)

£6.00

Pembrokeshire
Potatoes with
Seaweed Butter
(V,D)

£5.00

Chips *(V)*
£5.00



Desserts

Strawberry &
Elderflower Pavlova
Chantilly cream, strawberries,
summer berry sorbet
(V,D,E,SD)

£9.00

Sticky Toffee Pudding
Toffee sauce, Barti rum and coffee
dates, clotted cream ice cream
(V,W,S,D,E,SD)

£9.00

🌿 Rice Pudding Brulée
Sesame toffee banana,
chocolate sorbet
(V,O,S,SD,SE)

£9.00

Welsh Cheese
Perl Las, Snowdonia Black Bomber
and Perl Wen, with grapes,
spiced tomato chutney and
Cradoc crackers
(V,W,SD,D,C)

£15.00

A tray charge of £5.00 per order applies.

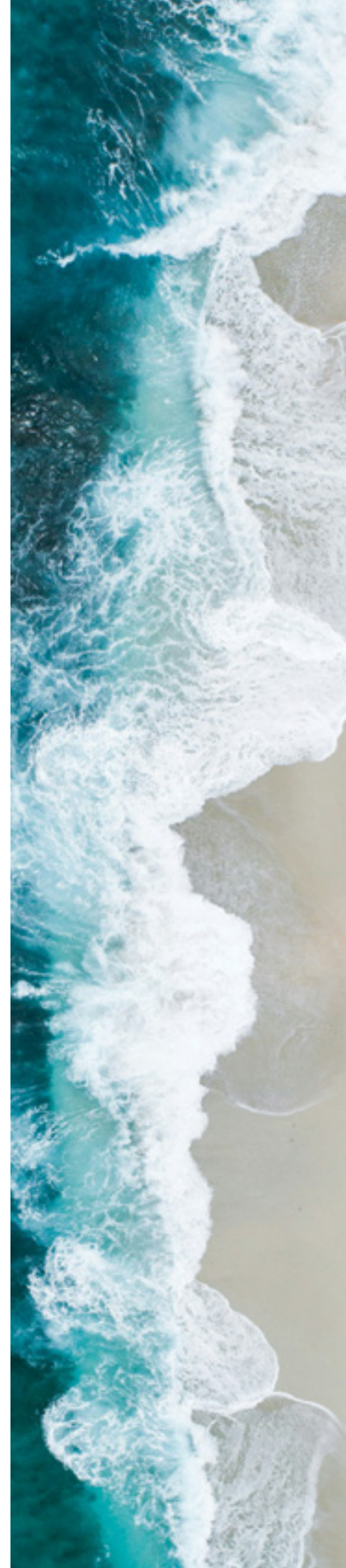
Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

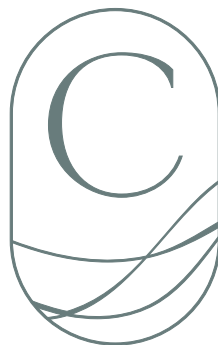
Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

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





Iced Coffee & Tea

Iced Black Americano
£4.50

Iced Cappuccino *(D)*
£5.50

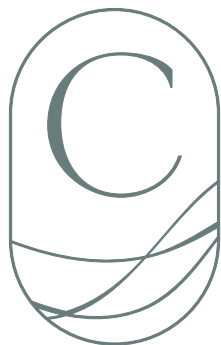
Iced Latte *(D)*
£5.50

Iced Flat White *(D)*
£5.50

Iced Mocha *(D)*
£5.50

Iced Matcha *(D)*
£6.00

Peach Iced Tea
£4.50



Hot Drinks

All hot beverages are served with a luxury Welsh biscuit (W,S,D)

All items containing dairy (D) can be substituted for Soya Milk (S), Oat Milk or Coconut Milk

Please inform us of any special dietary requirements

Americano (V)

£4.50

Single Espresso (V)

£4.50

Double Espresso (V)

£5.50

Cappuccino (V,D)

£5.50

Mochaccino (V,D)

£5.50

Welsh Brew Loose
Leaf Tea

£5.50

Celtic No1 Welsh Brew, Darjeeling,
Early Grey, Green Tea, Rooibos &
Orange, Green Tea with Mango &
Bergamot

Macchiato (V,D)

£5.50

Café Latte (V,D)

£5.50

Flat White (V,D)

£5.50

Matcha Latte (V,D)

£6.00

Add Syrup

£1.50

Caramel, Gingerbread, Vanilla,
Hazlenut (H)

Welsh Brew Tea
Selection

£4.50

Breakfast, Earl Grey, Cranberry
& Raspberry, Chamomile, Mixed
Berry, Green Tea, Lemon & Ginger,
Peppermint, Decaffeinated

Hot Chocolate (V,B,D,S)

£5.50

