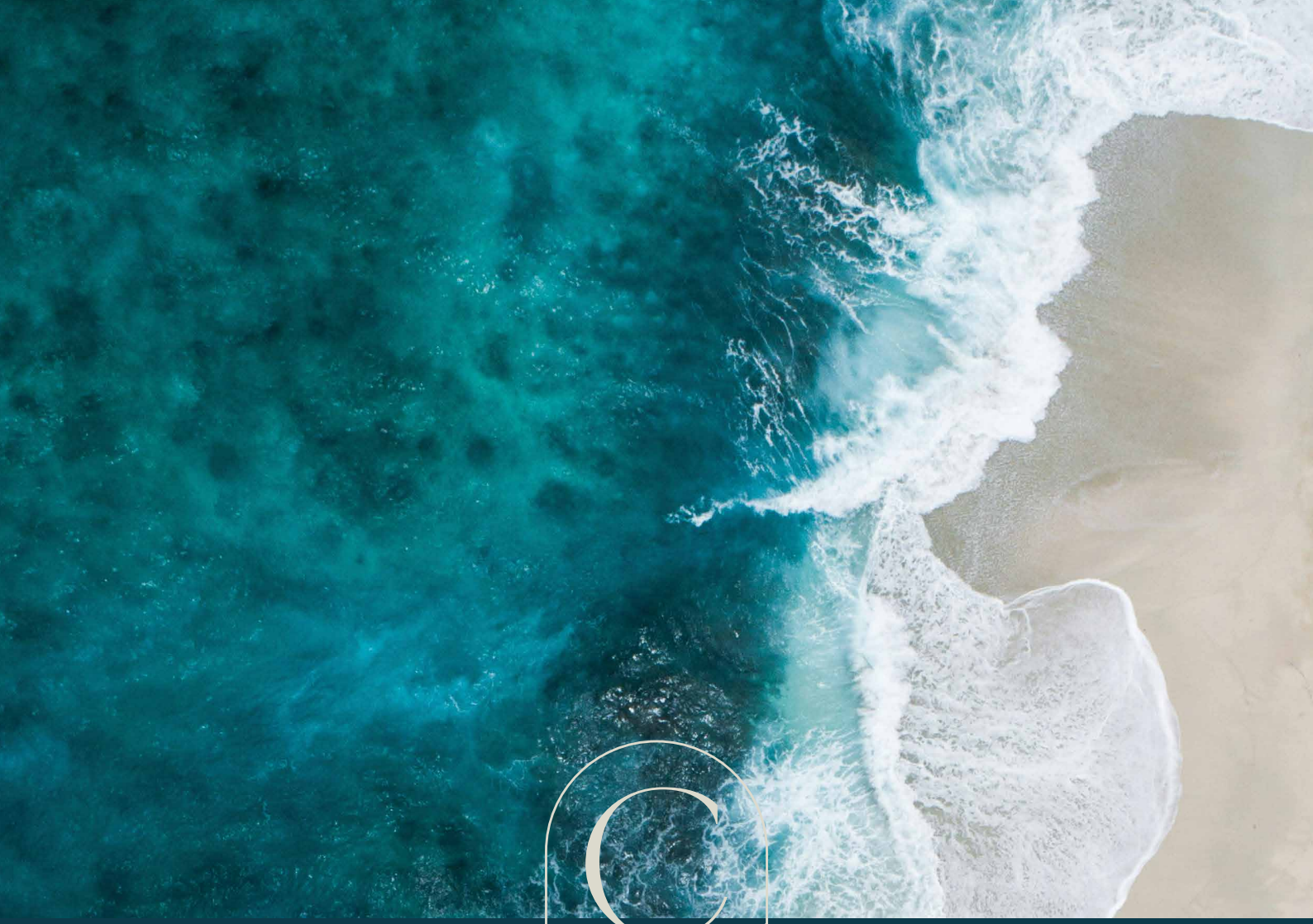
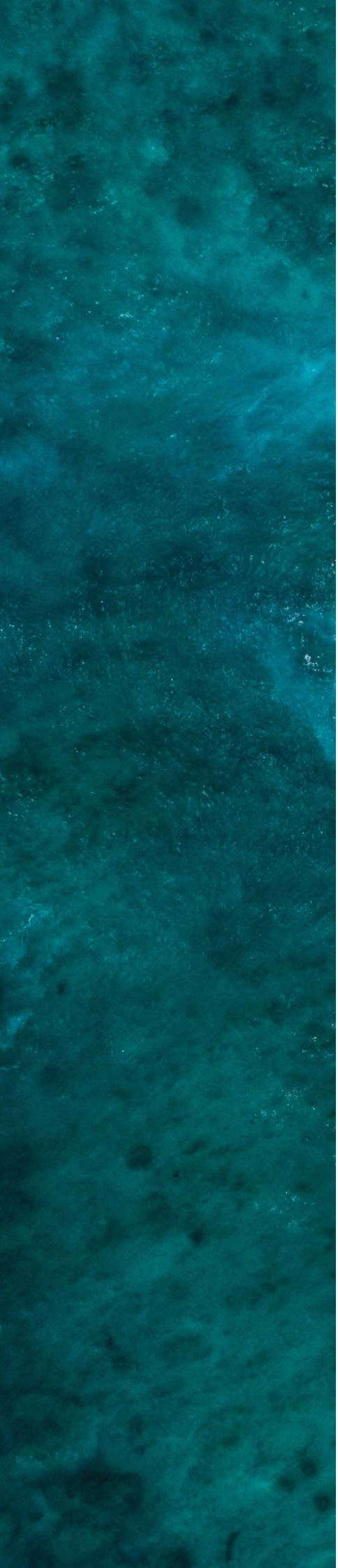


Room Service

The Cliff

RESTAURANT & BAR



In-Room Dining

AVAILABLE 12PM TO 9PM

Winter Warmers

Roasted Cauliflower Soup
Almond crumb
(V,SD,A,D)

£10.00

Sandwiches

All served with fries and salad

Honey Glazed Ham
Saffron egg and watercress, on white bloomer bread
(R,W,S,D,E)

£12.00

Smoked Salmon
Gem lettuce, lemon, caper and dill cream cheese, on brown bloomer bread *(B,W,MU,SD,D,R,F)*

£15.00

Coronation Chickpeas
Minted yoghurt emulsion, on a brioche roll
(V,W,A,S,D,E,SD,MU)

£10.00

Chicken Tikka Naan
Onion and mint rémoulade
(W,S,D)

£15.00

Mains

St Brides Beef Burger

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

(W,S,D,E,SD)

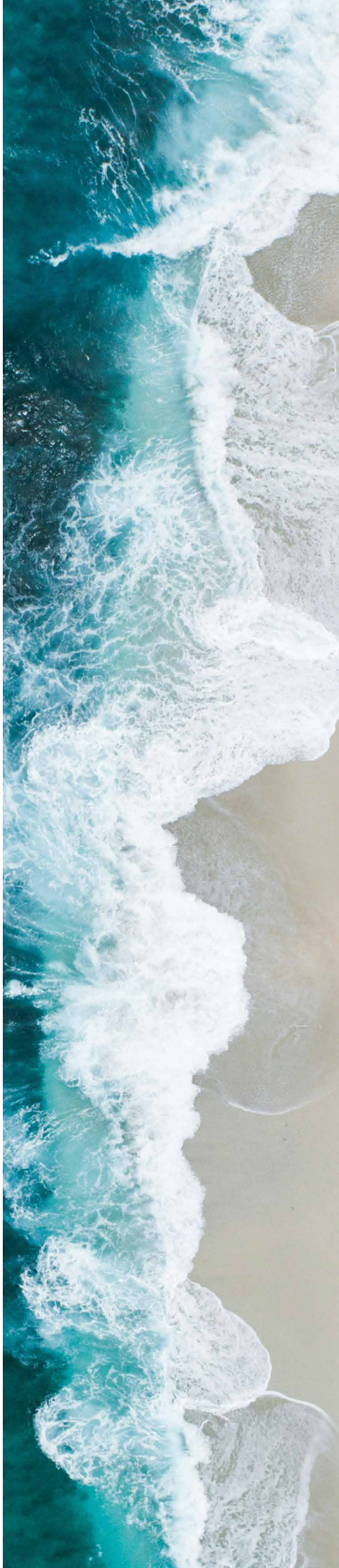
£20.00

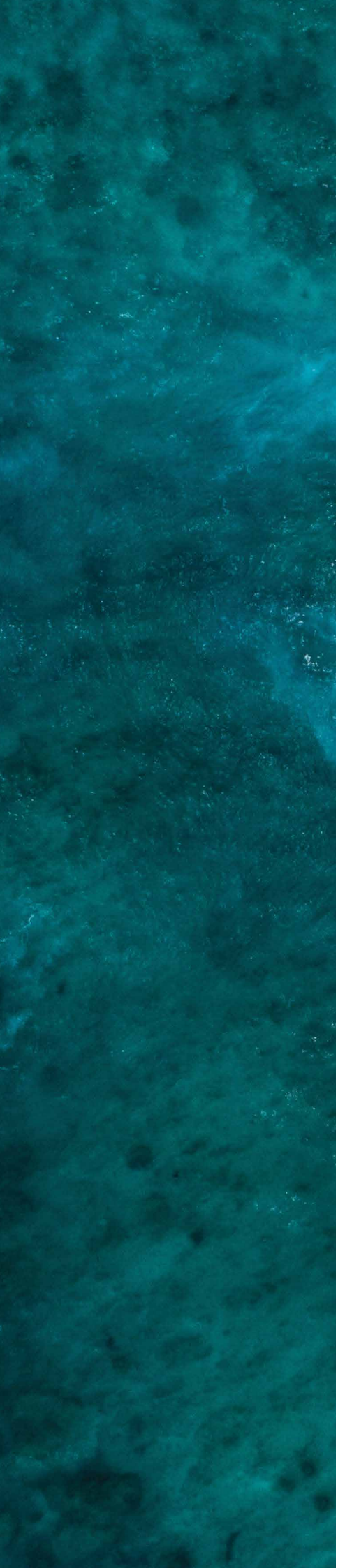
Tandoori Spiced Tofu Burger

Gem lettuce, pickled cucumber, spiced chutney, onion bhaji, served with fries and salad

(V,W,S,SD,MU)

£15.00





Sides

Tenderstem Broccoli
Welsh blue cheese, ranch dressing

(V,D)

£6.00

Sweet & Sour Braised Red Cabbage
Dill crème fraiche

(V,D,SD)

£6.00

Truffle Fries with Gran Levanto Cheese
(V,D)

£6.00

Chips with Sea Salt & Rosemary
(V)

£5.00

Baby Roast Potatoes
Sage and onion butter

(V,D)

£5.00

Desserts

Orange Marmalade and Mandarin Bread & Butter Pudding

Barti rum and raisin ice cream

(V,W,S,D,E,SD)

£10.00

Vanilla & Cinnamon Panna Cotta

Mulled winter berries, pear sorbet

(V,S,SD)

£10.00

Welsh Cheese

Perl Las, Snowdonia Black Bomber and Perl Wen, with grapes, red onion marmalade and Cradoc crackers

(V,W,SD,D,C)

£15.00

A tray charge of £5.00 per order applies.

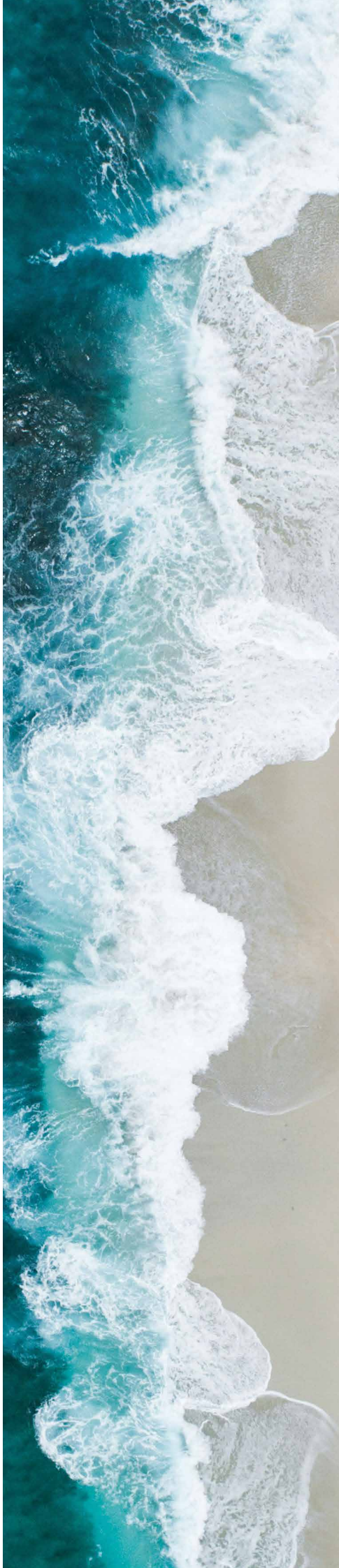
Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

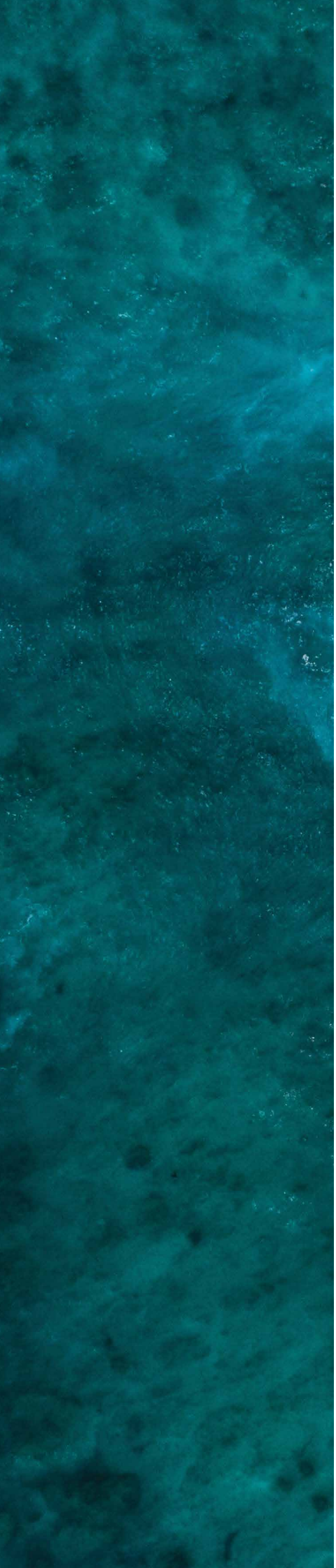
Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

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

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 Loose Leaf Tea
£5.50

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

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

