

THE CLIFFS

RESTAURANT & BAR



Welcome to The Cliffs, a family friendly restaurant and bar in the unique coastal location of Morfa Nefyn.

Our Autumn/Winter menu features a selection of newly curated dishes alongside established "Cliffs' Favourites".

Our menu changes every couple of weeks taking advantage of local, fresh and seasonal produce.

Bookings are always advised at this very popular eatery especially if you want to celebrate in style with friends and family.

Croeso i'r Cliffs, bwyty a bâr sydd yn addas i deuluoedd, mewn lleoliad arfordirol unigryw ym Morfa Nefyn

Ar ein bwydlen am yr Hydref/Gaeaf ceir detholiad o brydau newydd ynghyd â ffefrynnau sefydliedig Y Cliffs.

Mae ein bwydlen yn newid pob ychydig wythnosau gan fanteisio ar gynnyrch lleol ffres a thymhorol. Cynghorir archebu bwrdd pob amser yn y bwyty poblogaidd hwn, yn enwedig os ydych am ddathlu mewn steil gyda ffrindiau a theulu.

**WE HAVE AN ALLERGENS GUIDE TO OUR MENU.
PLEASE ASK YOUR SERVER FOR INFORMATION SHOULD YOU SUFFER
FROM INTOLERANCES AND FOOD ALLERGIES**



DRINKS / DIODYDD

DRAUGHT/ CWRW CASGEN

PINT - HALF
PEINT - HANNER

LAGER

Carling 4.0%	3.80/1.90
Coors Light 4.0%	3.80/1.90
San Miguel 5.0%	4.30/2.20

DRAUGHT/CWRW CASGEN

Guinness 4.2%	4.20/2.10
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CIDERS/ SEIDR

Thatchers 4.8%	3.80/1.90
Cloudy Apple 4.5%	3.80/1.90

BITTERS/CHWERW

Worthingtons 3.6%	3.40/1.70
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CWRW LLYN

Porth Neigwl 4.5%	3.90/1.90
Seithenyn Blonde 4.2%	3.90/1.90

CONWY BREWERY/ BRAGDY CONWY

Beachcomber 4.2%	3.90/1.90
California IPA 4.4%	3.90/1.90

Bitters regulary change... Please ask on availability.

BOTTLED BEERS/MEWN POTEL

Corona 4.5% 330ml	3.70
Budweiser 4.5% 330ml	3.70
Becks 4.8% 275ml	3.70
Peroni 5.1% 330ml	4.00
Peroni GFA 5.1% 330ml	4.00
Magners 4.5% 568ml	4.00
Heineken Alcohol Free	2.20

Old Mount Cider 4.5% 568ml	4.60
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Berries & Cherries

Strawberry & Pomegranate

Passionfruit & Apple

Kiwi & Lime

SOFT DRINKS/ DIODYDD MEDDAL

DRAUGHT

Pepsi, Diet Pepsi, Lemonade	2.50/1.30
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BOTTLED/MEWN POTEL

Frobishers - 250ml	2.20
Cranberry, Orange, Pineapple, Apple	
Britvic 55 - 275ml	2.00
Orange/Apple	
J20 - 275ml	2.40
Coke/Diet Coke - 200ml	1.30
Fruitshoots - 275ml	1.50
Britvic - 200ml	1.30
Bitter Lemon/Tomato Juice	

SPIRITS/ GWIRODYDD

GIN - PLEASE SEE OUR
SEPARATE GIN MENU

VODKA/ FODCA

Smirnoff 37.5%	2.80
Grey Goose 40%	4.10
42 Below 40%	3.60

RUM

Mount Gay 40%	2.80
Sailor Jerrys 40%	2.80
Captain Morgan 40%	2.80
Morgan Spiced 35%	2.80
Bacardi 37.5%	2.80
Diplimatico 40%	3.20
Havana Especial 40%	2.80
Havana 7yr old 40%	2.90
Kraken 40%	2.80
Old J 35%	2.80
Spiced Shack 40%	4.50

WHISK(EY)/ CHWISGI

Jack Daniels 40%	3.00
Souther Comfort 35%	2.90
Bells 40%	2.80
Glenfiddich 40%	3.00
Penderyn 46%	3.30
Glenmorangie 40%	3.30
Jamesons 40%	2.90

TEQUILA

Jose Curvero 38%	3.20
Patron Silver 40%	4.50
Patron XO 35%	3.40
Anejo 1800 40%	4.20

LIQUEURS/GWIRODYDD MELYS

Archers 18%	2.80
Malibu 21%	2.80
Kahula 20%	2.80
Baileys 17%	2.80
Port 20%	2.80
Tia Maria 20%	2.80
Pernod 40%	2.80
Martini Extra Dry 15%	2.80
Passoa 40%	2.80
Jagermeister 35%	2.80
Sambucca 38%	3.20

STARTERS I DDECHRAU

FRESHLY MADE SEASONAL SOUP (GFA)	5.00
CAWL TYMHOROL FFRES (GFA) sometimes smooth, sometimes rustic	
SQUID CHIPIRONES / CHIPIRONES MÔR-LAWES	6.25
lightly dusted chipirone squid pieces, served with a lemon mayo dip and salad	
CONFIT OF DUCK LEG/CONFIT O GOES HWYADEN (GFA)	7.50
cooked in orange juice and hoisin, slow roasted. served with pancakes, sliced cucumber and spring onion, hoisin sauce and salad	
FONDUE FOR TWO / FONDUE I DDAU (GFA)	9.00
Melted Gruyère and Emmental cheese, white wine and Kirsch to share between two, served with bread to dip.(add parma ham 1.50)	
BAKED FIG / FFIGYSEN WEDI EI PHOBI (GFA,(V))	6.50
baked fig with goats cheese, wrapped in parma ham and a balsamic glaze and rocket salad. (no parma ham for vegetarian)	
STICKY NOODLES / NWDLS GLUDI OG (V)	6.95
choose:beef, chicken, veg or prawns (add 1.00) served on a bed of egg noodles, mixed with red onions, peppers and chillies, in a slightly spicy sauce	
SMOKED TROUT / BRITHYLL WEDI EI YSMYGU (GFA)	6.25
baked potted smoked trout with horseradish, beetroot and watercress, in seasoned crème fraîche served with bread	
BLACK PUDDING / PWDIN GWAED (GFA)	
pan fried Bury black pudding topped with lamb's kidney and a creamy wholegrain mustard sauce	6.50

NEW WINTER DISHES

PRYDAU NEWYDD Y GAELAF

GIANT YORKSHIRE PUDDING PWDIN SWYDD EFROG ENFAWR filled with creamy mash, local pork and leek sausages, roasted red onions and a red wine jus	11.95
LAMB SHANK/ESGAIR OEN (GFA) slow cooked succulent lamb, served with a winter berry sauce, baby carrots, celeriac and sweet potato purée sat on a bed of creamy mash potatoes	13.95
FILLET OF SALMON/FFILED O EOG (GFA) spiced salmon fillet, glazed with brown sugar, chilli, black pepper, salt and tikka paste, set on a bed of wild mushroom risotto	14.95
POSH FISH AND CHIPS/PYSGODYN A SGLODION POSH succulent cod fillet deep fried in home made beer batter, jenga chips, mushy peas and our own tartare sauce (GFA)	14.95
PAELLA (GFA) a shell fish Paella with king prawns, clams, mussels, squid rings, cold water prawns, mixed with turmeric rice and a rich fish stock	11.95
SEABASS BOUILLABAISSSE (GFA) BOUILLABAISSSE DRAENOG MÔR pan fried seabass with buttered spinach, clams, and poached cod, set in a fish sauce and served with new potatoes	14.95
BAKED PETIT POUSSIN/POUSSIN BYCHAN WEDI EI BOBI oven baked petit poussin coated and stuffed with pistachios and slow gin, served with new potatoes, baby carrots, and a white wine chive sauce	15.95
MUSHROOM STROGANOFF/STROGANOFF MADARCH (GFA,V) a selection of fresh wild mushrooms in a sherry, cream and caper sauce served with pilau rice	10.95
WARM BEETROOT SALAD/SALAD BETYS CYNNES roasted beetroot with feta, mint and salad leaves, drizzled in a vinaigrette dressing	9.95

CLIFFS' FAVOURITES FFERYNNAU'R CLIFFS

SIMPLE STEAK FRITES/STÊC SYML FRITES (GFA)	15.95
8oz mature rump steak, garlic butter, vine cherry tomatoes and fries	
8oz FILLET STEAK/STÊC FFILED 8owns (GFA)	22.95
cooked to your preference and a choice of either peppercorn or blue cheese sauce, served with chips and a rocket and Parmesan salad	
ULTIMO WELSH BLACK BEEF BURGER (GFA)	12.95
BYRGR EIDION ULTIMO topped with hashbrown, bacon, mozzarella and onion rings	
KING PRAWN LINGUINE	
LINGUINE CORGIMWCH MAWR	14.95
prawns cooked in garlic and fresh chillies, roasted red peppers, sunblushed tomatoes and pesto	
STEAK AND ALE PIE/PEI STÊC a CWRW	
fillet steak pieces, slow cooked in Guinness, with a puff pastry lid, served with vegetables	
	12.95
CHICKEN CURRY/CYRI CYW IÂR (GFA)	
chicken tikka curry, served either with rice or half rice/ half chips and a poppadom	
	12.95
STICKY NOODLES/NWDLS GLUDIOG	
choose: beef, chicken, veg or prawns (add 1.00) served on a bed of egg noodles, mixed with red onions, peppers and chillies, in a slightly spicy sauce	
	14.95
SIDE ORDERS/ARCHEBION AR YR OCHR	
ROCKET & PARMESAN SALAD/SALAD ROCED A PARMESAN	
MIXED SALAD/SALAD CYMYSG	
CHIPS/SGLODION	3.50
CHIPS AND CHEESE/SGLODION A CAWS	3.50
SALT AND PEPPER CHIPS/SGLODION HALEN A PUPUR	3.50
	4.00
ONION RINGS/CYLCHOEDD NIONOD	4.50
MIXED OLIVES/OLEWYDD CYMYSG	
GARLIC CIABATTA/CIABATTA GARLLEG	3.50
GARLIC CIABATTA AND CHEESE/CIABATTA GARLLEG A CAWS	3.00
BREAD AND OILS/BARA AC OLEW	3.50
	4.00
	3.00

CHILDREN'S MENU B W Y D L E N P L A N T

WE CAN PREPARE SMALLER PORTIONS OF SOME DISHES ON OUR MAIN MENU. PLEASE ASK YOUR SERVER

MAE'N BOSIB CAEL PLATIAD LLAI O RAI PRYDAU SYDD AR Y BRIF FWY-
DLEN. GOFYNNWCH WRTH Y SAWL SY'N GWEINI ARNOCH

sausage, mash, gravy
selsig, tatws stwnsh a grefi

chicken nuggets and chips
nygets cyw iâr a sglodion

mini fish and chips
pysyodyn a sglodion bychan

4oz beef burger and chips
byrgyr cig eidion 4owns a sglodion

all served with a choice of beans or peas
i'w gweini gyda dewis o ffa pôb neu bÿs

a scoop of ice cream
sgwp o hufen iâ

a choice of
vanilla, strawberry or chocolate

dewis o flas
fanila, mefus neu siocled
£5.95

(extra scoop of ice cream at £1.50)

(sgwp ychwanegol o hufen iâ am £1.50)