

- FEBRUARY / MARCH 2024 PUDDINGS -

White Chocolate Risotto (d) 8.4
passionfruit syrup | fresh passionfruit

Buttermilk Panna Cotta (d) 8.5
slow cooked rhubarb | rhubarb sorbet | blood orange

Rich Chocolate Tart (d, g, e) 8.5
stout ice cream

Steamed Syrup Sponge (d, e, g) 8.0
classic crème anglaise

Selection of Welsh Ice Creams & Sorbets (d, e) 7.5
please ask your server for our current selection

Artisan Welsh Cheeses (g, d, su) 16.0
bara brith | artisan crackers | chutney | quince membrillo

- DESSERT WINES -

Torres Floralis Moscotel Oro (Catalunya | Spain) 7.3
Seductive floral perfumes (rose, geranium, lemon verbena). On the mouth it is voluptuous, concentrated yet light, full and with a delicate sensuality. 100ml

Palazina Moscato D'Asti Venemmia Tardiva (Piemonte | Italy) 7.5
A nose of intense lemon curd, marmalade, and orange peel with fragrant honeysuckle notes. The palate has lots of ripe apricot and acacia honey characters with honeyed sweetness, well-balanced by a fresh citrus zest bite on the lingering finish. Delicious with mature cheese or desserts. 100ml

- PORTS -

Krohn Ruby Port (Douro Valley | Portugal) 5.2
Rich and full, with a smooth, soft finish. Mature and versatile with a deep red colour and a concentration of fresh, plummy fruit aromas plus hints of spice. The palate has plenty of lively cherry and currant black fruit - rich and full with a soft finish. 100ml

Graham's 10 Year Tawny (Douro Valley | Portugal) 10.0
Deep tawny & polished copper colour, complex nutty aroma on the nose combined with subtle notes of honey & fig. Rich, mature dark fruit flavours on the palate. Balanced with a luxuriously long finish. Pairs perfectly with creamy or fruity desserts 100ml

Croft Pink Port (Douro Valley | Portugal) served chilled 7.2
Attractive floral notes underline the pungent, aromatic raspberry fruit aromas. The palate is full of deliciously ripe cherry and raspberry fruit flavours with lovely nuances of honey and grapefruit.

- TEAS & COFFEES -

Pot of Welsh Brew Tea 4.5

Speciality Teas 5.0

Organic Green | Camomile | Earl Grey | Peppermint | English Breakfast

Espresso / Double Espresso 2.4 / 2.8

Americano / Decaf Americano 3.3

Caffè Latte / Cappuccino (d) 3.7

Hot Chocolate 5.0

whipped cream | marshmallows (d)

Floater Coffee (d) 4.0

Liqueur Floater Coffee (d) 7.5

Welsh Floater Coffee, with Penderyn Single Malt Whisky (d) 9.0

Allergen Key:

d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) Fish; (cr) - crustacean/mollusc; (se) - sesame; (n) - nuts/seeds; (su) - sulphites; (e) - egg; (m) - mustard
Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.