

- SUMMER 2024 PUDDINGS -

Cucumber & Lemon Thyme Panna Cotta (d) strawberries white chocolate sorbet	9.0
Cherry Bakewell Tart (d, g, n, e) cherry & almond ice cream	9.1
Gooseberry Eton Mess (d, g, e, n) pinenut crumble elderflower ice cream	8.9
Chocolate & Hazelnut Crèmeux (d, e, n) salted popcorn caramelised banana banana jam vanilla yoghurt	8.7
Brown Bread Parfait (d, g, e) oats & raspberries raspberry gel basil	8.6
Selection of Welsh Ice Creams & Sorbets (d, e) please ask your server for our current selection	7.5
Artisan Welsh Cheeses (g, d, su) bara brith artisan crackers chutney quince membrillo	17.0

- DESSERT WINES -

Torres Floralis Moscotel Oro (Catalunya Spain) Seductive floral perfumes (rose, geranium, lemon verbena). On the mouth it is voluptuous, concentrated yet light, full and with a delicate sensuality.	100ml 7.3
Palazina Moscato D'Asti Venemmia Tardiva (Piemonte Italy) A nose of intense lemon curd, marmalade & orange peel with fragrant honeysuckle. The palate has lots of ripe apricot & acacia honey characters, well-balanced by a fresh citrus zest bite on the finish. Delicious with mature cheese or desserts.	100ml 7.5

- PORTS -

Krohn Ruby Port (Douro Valley Portugal) 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 5.2
Graham's 10 Year Tawny (Douro Valley Portugal) 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 10.0
Croft Pink Port (Douro Valley Portugal) served chilled 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.	100ml 7.2

- TEAS & COFFEES -

Pot of Welsh Brew Tea	5.0
Speciality Teas Organic Green Camomile Earl Grey Peppermint English Breakfast	5.5
Espresso / Double Espresso	2.5 / 3.0
Americano / Decaf Americano	4.0
Caffè Latte / Cappuccino (d)	4.5
Hot Chocolate whipped cream marshmallows (d)	5.5
Floater Coffee (d)	5.0
Liqueur Floater Coffee (d)	8.0
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.