



Dessert Menu

“After a good dinner one can forgive anybody, even one’s own relations.”

- Benjamin Franklin -

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 where possible.

- PUDDINGS -

BUTTERMILK PUDDING (d)	10.0
blood orange whisky sour jellies honeycomb ginger cream	
WHITE CHOCOLATE & PISTACHIO CRÉMEUX (d, n, e)	10.1
confit rhubarb rhubarb sorbet rhubarb crisp pistachio crumb	
RICH CHOCOLATE TART (d, g, e)	10.0
salted caramel clotted cream sorbet	
PASSIONFRUIT MERINGUE (d, e)	9.6
French meringue passionfruit curd Chantilly cream passionfruit marshmallow	
COCONUT RICE PUDDING (d)	9.5
torched pineapple mango salsa	
SELECTION OF WELSH ICE CREAMS & SORBETS (d, e)	8.0
please ask your server for our current selection	
ARTISAN WELSH CHEESES (g, d, su)	17.0
bara brith artisan crackers chutney quince membrillo	

- DESSERT WINE -

Torres Floralis Moscotel Oro (Catalunya Spain)	100ml 7.3
rose, geranium, lemon verbena voluptuous, yet light, full with delicate sensuality.	
Palazinna Moscato D'Asti Venemmia Tardiva (Piemonte Italy)	7.5
lemon curd, marmalade, orange, apricot & honey, fresh citrus zest on the finish.	

- PORTS -

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