



Pudding 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 -

Whisky & Chocolate Crèmeux (d, e) coffee caramel honeycomb ice cream	11.5
Liquorice Panna Cotta (d, g) rhubarb parkin crumbs	10.8
Lavender Meringue (d, e, n) vanilla ice cream passion fruit curd pistachios	11.5
Selection of Welsh Ice Creams & Sorbets (d, e) please ask your server for our current selection	8.0
Artisan Welsh Cheeses (g, d, su) bara brith house crackers seasonal chutney quince membrillo apple	17.0

- DESSERT WINE -

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

- PORTS -

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