



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.

- SPRING 2026 PUDDINGS -

Buttermilk Mousse (d, g) pandan curd puffed wild rice	10.5
Rhubarb Tart (g, d) elderflower cream	11.5
Lemon Curd (g, d, e) Italian meringue vanilla pastry toasted hazelnuts lemon balm	11.0
Red Lion Sticky Toffee Pudding (g, d, n, e) toffee sauce vanilla ice cream	11.0
Selection of Welsh Ice Creams & Sorbets (d, e) please ask your server for our current selection	8.0
Artisan Welsh Cheeses (g, d, su) rosemary shortbread tomato chutney compressed apple blood orange segments	17.0

- DESSERT WINE -

Torres Floralis Moscotel Oro (Catalunya Spain) rose, geranium, lemon verbena voluptuous, yet light, full with delicate sensuality.	100ml 8.0
Palazinna Moscato D'Asti Venemmia Tardiva (Piemonte Italy) lemon curd, marmalade, orange, apricot & honey, fresh citrus zest on the finish.	8.5

- PORT & SHERRY -

Krohn Ruby Port (Douro Valley Portugal)	100ml 7.0
Graham's 10 Year Tawny Port (Douro Valley Portugal)	9.0
Croft Pink Port (Douro Valley Portugal) served chilled	7.2
Fernando de Castilla Pedro Ximénez Sherry (Jerez Spain)	8.0

- HOT DRINKS -

Pot of Welsh Brew Tea	3.75
Speciality Tea (Organic Green Camomile Earl Grey Peppermint)	3.85
Caffe' Moreno Espresso / Doucble Espresso	3.0 / 3.5
Americano / Decaf Americano	4.4
Latte / Cappuccino / Flat White (d)	4.8
Steamed Milk Hot Chocolate cream & marshmallows (d)	5.5
Floater Coffee (d)	5.0
Liqueur Floater Coffee (d)	7.8
Welsh Floater Coffee, with Penderyn Single Malt Whisky (d)	9.0