



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.

- WINTER 2026 PUDDINGS -

Warm Spiced Rhubarb Crumble (d, g, e) honey ice cream	10.8
White Chocolate Tart (g, d) grated lime fudge lime pearls yoghurt sorbet	12.3
Lemon & Cherry Cheesecake (g, d, e) cherry leather lemon Italian meringue	11.7
Red Lion Sticky Toffee Pudding (g, d, n, e) toffee sauce vanilla ice cream	12.0
Selection of Welsh Ice Creams & Sorbets (d, e) please ask your server for our current selection	8.0
Artisan Welsh Cheeses (g, d, su) bara brith house crackers seasonal chutney quince apple macerated grapes	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