

## desserts...

### **all homemade sweets, ice creams & cheese ~ £4.95**

**vanilla crème brulee** served with tuile biscuit & fresh raspberries

**profiteroles** with cream and warm chocolate sauce

**lemon sponge pudding** with lemon anglaise & lemon curd ice cream

**iced coffee and tia maria parfait** with coffee syrup & tuile biscuits

**pecan & Toffee cheesecake** with a toffee sauce

**pavlova** with strawberries, cream and coulis

**panacotta** with white chocolate & orange sauce

**warm chocolate tart** with coconut ice cream with fresh strawberries

**ice creams** ~ chocolate, coffee, strawberry, vanilla, brandy & ginger, celtic crunch

**sorbets** ~ blackcurrant, lemon, champagne, mango, raspberry, strawberry, orange, gin & tonic

**selection of welsh cheeses** with homemade oat biscuits, crackers & grape chutney

**please note that some of our desserts contain nuts.**

**if you have a nut allergy please speak to a member of staff**

### **...port and madeira selection (50ml glass)**

**£3.00 fonseca bin 27 finest reserve vintage character**

**£3.00 krohn rio torto\_vintage character**

**£3.00 krohn heritage fine tawny**

**£4.50 krohn 20 year old tawny**

**£3.00 madeira blandy's rich duke of clarence**

**£3.00 henriques & henriques madeira 10 year old bual**

**£3.00 henriques & henriques madeira 10 year old malmsey**

### **dessert wine...**

**sauternes a.c. (ginestet) 2005**

**£4.00 per 125ml glass, £19.00 per 50cl bottle**

### **...coffees and teas (served with homemade fudge)**

**freshly ground coffee - £2.25, cappuccino or latte - £2.50, single espresso - £1.50**

**double espresso - £1.95, irish coffee - £4.50, liqueur coffees - £5.00, tea or herbal tea - £1.95**