

desserts...

all homemade sweets, ice creams & cheese ~ £4.95

vanilla seed crème brulee , tuile biscuit, elderflower champagne poached strawberries

sticky toffee pudding, butterscotch sauce & fresh cream

white chocolate mousse with red raspberry coulis, fresh raspberries, welsh shortbread biscuit

rhubarb crumble with ginger & custard ice cream

hot chocolate fondant, bitter chocolate sauce, homemade marmalade ice cream, hazelnut praline wafers (takes approx 10 mins)

almond pannacotta, glazed oranges, amoretti biscuits, crystallized rose petals

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

sorbets ~ blackcurrant, lemon, champagne, mango, raspberry, strawberry, orange

selection of welsh cheeses, homemade oat biscuits, crackers, grape chutney

**please note that some of our desserts contain nuts.
If you have any food allergies please speak to a member of staff**

...port and maderia 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 maderia blandy's rich duke of clarence

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 - £2.40, cappuccino or latte - £2.60, single espresso - £1.60

double espresso - £1.95, irish coffee - £4.50, liqueur coffees - £5.00, tea or herbal tea - £2.10