



Dessert menu

Crème brûlée	£5-50
Mixed berry cheesecake	£6-00
Chocolate fondant, milk ice cream.	£6-50
Ice creams - vanilla, pistachio, mint choc chip, raspberry ripple	£4-50
Tarte Tatin, vanilla ice cream	£6-50
Madeleines (Please allow 20 minutes)	£5-50
Stradey forest and granny smith apple trifle	£6-50
Chocolate marquise, mint choc chip ice cream	£6-50
Bakewell tart, raspberry ripple ice cream	£5-00
Welsh cheeseboard (Hafod cheddar, Perl Las, Perl Wen, Golden Cenarth)	£8-00

Dessert Wines (100ml)

Château des Mailles St Croix du Mont 2005 (France)	£7-00
Torres Santa Digna Riesling (Chile)	£8-00
Sauternes Clos l'Abilley 2005 (France)	£7-50
Casa Silva Late Harvest 2009 (Chile)	£7-00

Ports (100ml)

Taylor's LBV	£5-00
Fonseca Bin 27	£5-50
Grahams Vintage 1985	£20-00

Please inform a member of staff if you have any specific dietary requirements, or food allergies