

Saturday, 10 June 2017



Puddings:

All at £5.50

Dark chocolate fondant – fresh raspberries and strawberry ice cream
Sticky toffee pudding, butterscotch sauce, vanilla ice-cream
Citrus Posset, fruits of the forest compote and shortbread biscuit
(GF) **Vanilla and nutmeg baked rice pudding**, mixed fruit jam
Trio of Ice Cream – Ginger, Chocolate, Strawberry
Selection of Sorbets – Lemon, Orange, Strawberry

3 Welsh Cheeses of the month

Three for £8.00

Traditional Biscuits, Chutney, Celery & Grapes
Perl Las - Unlike any other blue cheese, strong but delicate, creamy but with lovely lingering blue overtone
Perl Wen – Creamy flavour and fresh citrus taste with a hint of sea salt, a real taste of west Wales
Caws Cenarth Caerphilly Cheese– Smooth cheese rich in flavour of the herbs garden

BRANDY, PORT & RUM

Captain Morgan / Captain Morgan Spice	£3.00
Cockburn Ruby Port	£3.00
Courvoisier	£3.00

HIGHLIGHTED WHISKEYS

Bells	£3.00
Famous Grouse	£3.00
Glenfiddich	£4.10
Penderyn - A fantastic Welsh single malt finished in port wood casks	£4.50

TEA & COFFEE

All @ £2.50

From Ferraris Coffee Roasters - The Original Coffee Roasters in Wales
Espresso,
Americano,
Macchiato
Cappuccino,
Latte,
Floater Coffee (non-alcoholic)
Liquor Coffee
Selection of Teas & Herbal Infusions - Please ask for our current selection

£3.00

£4.50

Syrups - Choice from (vanilla, caramel, ginger bread)
+ Homemade Chocolate Truffles

+50p

£1.00

V – Vegetarians, GF – Gluten free, VEGAN**, GF** Can be vegan / gluten free on request
All our dishes are cooked fresh for you, so some may take a little longer than others.
Some may contain allergens so do please inform one of the staff members if you have any concerns,
Dietary requirements or would like more information. We will always try to accommodate you.