

Wednesday, 08 November 2017



Puddings - all at £5.50

Belgian dark chocolate fondant

Chocolate sauce, champagne sorbet

(GF) Rhubarb and custard panna cotta**

Poached rhubarb, shortbread biscuit

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream

Chocolate bavaois

Trio of milk, dark and white chocolate bavaois

Red wine poached pear

Vanilla and nutmeg baked rice pudding

(GF) Trio of ice cream

Vanilla, strawberry, chocolate

(GF) Selection of sorbet

Lemon, mandarin, strawberry, champagne

Cheeseboard Selection - £8.00

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

Traditional Biscuits, Chutney, Celery & Grapes

Brandy, port & rum all @ £3

Captain Morgan / Captain Morgan Spice

Cockburn Ruby Port

Courvoisier

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

From Ferraris Coffee Roasters - The Original Coffee Roasters in Wales

Espresso	£2.50
Americano	£2.50
Macchiato	£2.50
Cappuccino	£2.50
Latte	£2.50
Floater Coffee (non-alcoholic)	£3.00
Liquor Coffee	£4.50

Selection of Teas & Herbal Infusions - Please ask for our current selection

Syrups - Choice from (vanilla, caramel, ginger bread) £0.50

Homemade Chocolate Truffles £1.00

(V) - Vegetarians, GF - Gluten free, GF** Can be 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.