



Dessert Menu

“After a good dinner one can forgive anybody, even one’s own relations.”

- Benjamin Franklin -

Allergen Key:

d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) Fish; (cr) - crustacean/mollusc; (se) - sesame;; (n) - nuts/seeds;
(su) - sulphites; (e) - egg; (m) - mustard

Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate where possible.

- JANUARY 2025 PUDDINGS -

VANILLA RICE PUDDING (d, n) spiced rum & coffee poached pears caramelised pecans	9.5
CLASSIC EGG CUSTARD TART (d, g, e) rhubarb sorbet	9.7
STICKY TOFFEE PUDDING (d, g, e) classic toffee sauce sherry vinegar ice cream	9.5
CHOCOLATE & VODKA PARFAIT (d, e, n) 40% dark chocolate ice cream almond purée almond brittle	9.5
YUZU PANNA COTTA (d, e) Pandan curd apple gel lime fudge puffed rice	9.4
SELECTION OF WELSH ICE CREAMS & SORBETS (d, e) please ask your server for our current selection	8.0
ARTISAN WELSH CHEESES (g, d, su) bara brith artisan crackers chutney quince membrillo	17.0

- DESSERT WINE -

Torres Floralis Moscotel Oro (Catalunya Spain) rose, geranium, lemon verbena voluptuous, yet light, full with delicate sensuality.	100ml 7.3
Palazinna Moscato D'Asti Venemmia Tardiva (Piemonte Italy) lemon curd, marmalade, orange, apricot & honey, fresh citrus zest on the finish.	7.5

- PORTS -

Krohn Ruby Port (Douro Valley Portugal)	100ml 5.2
Graham's 10 Year Tawny (Douro Valley Portugal)	10.0
Croft Pink Port (Douro Valley Portugal) served chilled	7.2