



Pudding 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.

- PUDDINGS -

Autumn Eton Mess (d, e, su)	11.0
lemon curd glazed figs meringue blackberries poached pear	
Apple & Blackberry Crumble (d, g, e)	10.5
elderflower custard	
Red Lion Sticky Toffee Pudding (d, g, e)	11.5
bourbon toffee sauce crispy crumb vanilla ice cream	
Plum Tarte Tatin (d, e, n)	11.5
vanilla butter caramel ice cream	
Selection of Welsh Ice Creams & Sorbets (d, e)	9.0
please ask your server for our current selection	
Artisan Welsh Cheese Menu (g, d, su)	Choose 3 for 10.0 or 6 for 18.0
served with celery apple grapes artisan crackers tomato chutney	

- DESSERT WINE -

	100ml
Torres Floralis Moscotel Oro (Catalunya Spain)	8.0
rose, geranium, lemon verbena voluptuous, yet light, full with delicate sensuality.	
Palazinna Moscato D'Asti Venemmia Tardiva (Piemonte Italy)	8.5
lemon curd, marmalade, orange, apricot & honey, fresh citrus zest on the finish.	

- PORT & SHERRY -

	100ml
Krohn Ruby Port (Douro Valley Portugal)	7.0
Graham's 10 Year Tawny Port (Douro Valley Portugal)	9.0
Croft Pink Port (Douro Valley Portugal) served chilled	7.5
Fernando de Castilla Pedro Ximénez Sherry (Jerez Spain)	8.1

- HOT DRINKS -

Pot of Welsh Brew Tea	3.75
Speciality Tea (Organic Green Camomile Earl Grey Peppermint)	3.85
Caffe' Moreno Espresso / Doucble Espresso	2.7 / 3.0
Americano / Decaf Americano	4.4
Latte / Cappuccino / Flat White (d)	4.8
Steamed Milk Hot Chocolate cream & marshmallows (d)	5.5
Floater Coffee (d)	5.0
Liqueur Floater Coffee (d)	7.8
Welsh Floater Coffee, with Penderyn Single Malt Whisky (d)	9.0