

THE DESSERT MENU

- A trio of sorbets** **£5.95**
Lemon & Lime, Mango & Passionfruit, and Raspberry
- A trio of ice creams** **£5.95**
White chocolate and Raspberry ripple, Banoffee, Ruby Chocolate
- Lemon meringue pie (gf)** **£7.25**
Served with lemon sorbet
- Summer fruit bruele tart** **£7.50**
A classic summer mix fruit compote infused with summer punch, baked with cream and white chocolate, finish bruele style served with pouring cream
- Banoffee caramel tart** **£7.50**
Goey salted caramel and banana sauce, topped with a caramel flavored Belgian chocolate in a sweet pastry case served with banoffee ice cream
- Chocolate and raspberry truffle** **£7.50**
Served with raspberry compote and ruby chocolate ice cream
- Welsh Cheese board** **£7.50**
Blue Stilton, creamy Brie, and Black Bomber extra mature cheddar, served with crackers and an onion marmalade

And something to accompany dessert or round off the evening.....

Port (50ml)Dow's Master Blend **£3.00**Graham's 10 Year
Vintage **£4.00****Cognac (25ml)**Martell V.S **£3.00**Remy Martin V.S.O.P **£4.00****Digestif (25ml)**Benedictine **£2.50**Pernod **£2.75****Dessert Wine (50ml)**Tabali Muscat (Chile) **£3.50****Malt Whisky (25ml)**Penderyn (Welsh) **£3.50**Auchentoshan **£3.50**Talisker 10 Year **£3.75**Glenmorangie 10 Year **£3.75**Macallan Gold **£4.00**Old Pulteney 12 Year **£4.00**Highland Park 12 Year **£4.00**Glenlivet 12 Year **£4.00**Glenfiddich 12 Year **£4.00**Oban 14 Year **£4.25**Dalmore 15 year **£4.25**Dalwhinnie 15 Year **£4.25**Lagavulin 16 Year **£4.25****Teas** - English breakfast, Earl Grey, Green, Peppermint,
Chamomile and various fruit teas (please ask) **£2.50****Coffees** - Espresso, Americano, Cappuccino, Latte, Mocha,
Macchiato (or the Decaffeinated equivalents) **£2.95****Liqueur Coffee** with your choice of Jamesons, Penderyn,
Martell V.S, Disaronno, Tia Maria, Kahlua or Baileys **£4.95**