

DESSERTS

Liqueur

coffee available

CRANBERRY & WHITE CHOCOLATE BREAD & BUTTER PUDDING

Crème anglais, orange suzette D, E, G, SD, S £6

CHOCOLATE FONDANT

Peanut butter parfait, brandy snap tuile, peanut butter macaroon SD, E, S, D, P, N **£8**

BAKED ORANGE CHEESECAKE

Garibaldi biscuit, orange sorbet G, D, E £6

PASSION FRUIT PANNA COTTA

Strawberry coulis, biscotti D, G, SD **£7**

LEMON TART

Raspberry filled jam doughnut, raspberry syllabub D, E, G, SD **£6**

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream D, E, S **£6**

SORBETS & ICE CREAMS

D, S, N £2/scoop

SELECTION OF WELSH CHEESES

Chutneys, savoury biscuits
D, SD, CE **£9**

CHEF'S MESSAGE

Leigh and his team love what they do and our food is cooked fresh so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.



We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

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