

## **Desserts**

**Coconut Panna Cotta**, mango salsa, coconut ice cream (GF) 8.75

**Sticky Toffee Pudding** Toffee Sauce, Glazed Fig, Black Treacle Ice Cream (VGA) OR (GFA) 8.95

**Cheesecake Of The Moment** 9.45

**Toasted waffle**, glazed banana, salted caramel ice cream 8.45

**Chocolate and blackcurrant bread and butter pudding** with blackcurrant ripple ice cream 8.75

**Raspberry Brulée**, lemon & poppy seed shortbread biscuit (GFA) 8.45

**Double Chocolate Brownie**, vanilla ice cream (GFA) (VGA) 8.45

**Trio of Welsh Maid Ice Cream: Vanilla (Only VG)**

Strawberry, Chocolate, (GFA) 7.95

**Sorbet Of The Moment (V) (VG) (GF)** 6.95

**Cheese & Biscuits**, Perl Las Blue, Perl Wen Brie, Snowdonia Black Bomber, selection of crackers, apple. Celery, grapes, chutney, fruit cake 14.95

## **Mini Dessert & Coffee**

Choice of Mini Brownie (GFA) (VGA) or Mini Sticky Toffee Pudding (GFA) OR (VGA) or Mini Vanilla Brulée (GFA) And one of our Hot Drinks (Not Including Liqueur Coffees) 8.95

## **After Dinner Drinks**

*Our coffee is a blend of south and central American Arabicas that bring both malty and jammy red fruit notes to the cups. Our coffee is supplied by Nespresso.*

**Americano, Cappuccino, Latte, Flat White, Espresso, Double Espresso, Mocha, Hot Chocolate**  
(Soya Milk is available as our dairy alternative)

## **Liqueur Coffees**

*Jamesons Coffee*

*Kahlua Coffee*

*Baileys Coffee*

*Amaretto Coffee*

*Tia Maria Coffee*

*Brandy Coffee*

*Cointreau Coffee*

*Espresso Martini (served chilled as a cocktail!)*

**Please inform your server of any dietary needs or allergies when ordering. Allergen information available on request. Please note we are not a nut free kitchen.**

**(V) - Vegetarian (VG) - Vegan (VGA) - Vegan Available (GF) - Gluten Free (GFA) - Gluten Free Available**  
**Some of our dishes contain alcohol Some of our dishes contain Nuts**