Desserts

Sticky Toffee Pudding, glazed fig, salted caramel ice cream 8.95

Cheesecake of the Moment, pouring cream 8.95

Raspberry & Almond Bakewell Tart, clotted cream, fresh raspberries 8.95

Chocolate Brownie, vanilla ice cream (GFA) 8.95

Peach, Apple & Red Berry Crumble, Custard 8.95

Warm Belgian Waffle, Biscoff sauce, Biscoff crumb, caramelised banana, vanilla ice cream (V)(VG) 8.95

Bara Brith Bread & Butter Pudding, apricot sauce, clotted cream 8.95

Trio of Welsh Maid Ice Cream: Vanilla (VG)
Strawberry, Chocolate, (GF) 7.95

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

Cheese & Biscuits, Snowdonia Black Bomber, Snowdonia Truffle Trove &
Snowdonia Green Thunder, selection of crackers, apple. celery, grapes & chutney 14.95

Mini Dessert & Coffee

Mini Cheesecake, Mini Sticky Toffee Pudding or Mini Chocolate brownie **(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***