

SWEET MENU / PWDIN

Baked Alaska

Vanilla ice cream, fruits of the forest compote, peach & vanilla sauce [C]

Recommended pairing with PALAZZINA MOSCATO 2014 (ITALY) 125ml £7.50

Or recommended pairing with PROSECCO 125ml £6.50

Strawberry cheesecake

Pimm's glaze, mandarin sorbet, mango sauce

Recommended pairing with PROSECCO 125ml £6.50

Chocolate brownie

Honeycomb, chocolate sauce, vanilla ice cream [C]

Recommended pairing with PALAZZINA MOSCATO 2014 (ITALY) 125ml £7.50

Burnt orange sticky toffee pudding

Toffee sauce, caramelised banana, vanilla ice cream [C][VG]

Recommended pairing with CHATEAU LAUVIGNAC SAUTERNES 2014 (FRANCE) 125ml £7.50

Trio of desserts

Strawberry & Pimm's cheesecake, banoffee profiterole & biscoff crumb, vanilla ice cream, raspberry sauce

Recommended pairing with CHATEAU LAUVIGNAC SAUTERNES 2014 (FRANCE) 125ml £7.50

Or recommended pairing with PROSECCO 125ml £6.50

Black forest knickerbocker glory

Cherries, chocolate brownie, vanilla ice cream, chocolate sauce [C]

Dessert of the day/ Pwdin y Dydd

Please ask a member of the team for today's option

Recommended pairing with PROSECCO 125ml £6.50

£7.75

Choice of Mario's Carmarthenshire ice cream

Fresh cream vanilla, chocolate, strawberry, supermix, espresso martini,
mandarin or raspberry sorbet, non-dairy ice cream [C][VG]

3 scoop - £7.75 / 2 scoop - £6.25

Local cheese board/ Caws lleol

Perl las, Perl wen, Caws cerwyn, Teifi laverbread, apple & pear chutney,
celery, grapes, crackers & biscuits [C]

£10.00

Recommended pairing with TAYLORS LBV PORT 2012 (PORTUGAL) 50ml £4.50

Please ask a member of the team if you have any dietary requirements as some dishes require adjustment

[C] – Can be suitable for coeliacs, with adjustment [V] – Can be suitable for vegetarians, with adjustment

[VG] – Can be suitable for vegans, with adjustment

If you require further information regarding the list of allergens, a separate menu is available.

All items are prepared with care on the premises where allergens are also used.

HOT BEVERAGES / DIODYDD POETH

TEIFI COFFEE

Locally ground, 100% Arabica from central America, equalled in quantity with high caffeine Vietnamese washed Robusta for nutty end notes and an awesome hit. Every bag of coffee beans we purchase, a donation will go towards the Teifi Ten chosen local charities.

Filter coffee – Decaf available	£3.50
Espresso / Double Espresso	£3.25/£3.75
Macchiato / Double Macchiato	£3.25/£3.75
Cappuccino	£3.75
Babyccino / Baby choc	£2.00
Café latte	£3.75
Flat White	£3.50
Iced Latte	£3.75
Mocha	£4.20
Floater coffee	£4.20
Liqueur coffee of your choice	£6.75
Pot of speciality tea	£3.50
"Welsh Brew" tea, English, decaf English, green tea, chamomile, raspberry & strawberry	
Add syrup flavouring to your coffee	70p per shot
Amaretto, vanilla, mint, hazelnut, orange, caramel or gingerbread	

TEA BIRDS LOOSE TEA LEAVES

Each tea has a fusion of aromatic flavours to offer the finest teas available which blend beautifully with soft Welsh waters.

Earl grey - A light, bright & beautiful fragrant blend
Lemon & ginger - Aromatic, refreshing blend
Rooibos red bush - rich, delicious sweet orange & light clove blend
Jasmine huang shan ya - Green tea leaves, scented jasmine, lemon blend
Peppermint - fragrant blend of peppermint
Tea of the season - Please ask your server for the current flavour

WHITTARDS of CHELSEA CHOCOLATES

Decadent and irresistible luxury hot chocolate combines classic favourites with more unusual flavours inspired by fruit, desserts, and other sweet indulgences. Rich, smooth and warming.

Luxury Italian hot chocolate - Thick, deliciously creamy	£4.00
White hot chocolate - Deliciously creamy white magic	£4.20
Mint hot chocolate - Elegant mint, indulgent chocolate chip	£4.20
Merlyn hot chocolate Subtle flavours of Welsh Merlyn liquor	£6.75