

DESSERT MENU / PWDIN

Baked Alaska	£8.75	Chocolate & cherry brownie	£9.00
Vanilla ice cream, fruits of the forest compote, peach & vanilla sauce [C][V]		Vanilla profiterole, chocolate sauce, salted caramel ice cream [C][V]	
<i>Recommended pairing with Palazzina Moscato 2014 (Italy)</i>		<i>Recommended pairing with Palazzina Moscato 2014 (Italy)</i>	
125ml - £8.80		125ml - £8.80	
Brecon honey & orange cheesecake	£8.75	Tropical knickerbocker glory	£8.75
Raspberry coulis, honeycomb ice cream [C][V][VG]		Mango, pineapple, vanilla sponge, passionfruit sauce, coconut & malibu ice cream, whipped cream, coconut flakes [C]	
<i>Recommended pairing with Prosecco</i>		<i>Recommended pairing with Prosecco</i>	
125ml - £8.50		125ml - £8.50	
Sticky toffee pudding	£8.75	Dessert of the day / Pwdin y dydd	£8.75
Toffee sauce, caramelised banana, vanilla ice cream [C][V][VG]		Please ask a member of the team for today's option	
<i>Recommended pairing with Palazzina Moscato 2014 (Italy)</i>		<i>Recommended pairing with Prosecco</i>	
125ml - £8.80		125ml - £8.50	

Mario's & Mary's Farmhouse ice cream
Vanilla, Chocolate, Strawberry, Honeycomb, Coconut & malibu, Orange & Cointreau or Raspberry sorbet, Vegan vanilla [C][V][VG]
Choice of sauce – Butterscotch, chocolate, raspberry or mango
3 scoop - £8.25 / 2 scoop - £6.95 / 1 scoop - £3.50

Local cheese board / Caws lleol £12.50
Mature Cerwyn, Hebenw goats' cheese, Perl Las, Perl Wen, apple & pear chutney, celery, grapes, crackers & biscuits [C][V]
Recommended pairing with Taylors LBV port 2012 (Portugal) 50ml - £5.50

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

Monsoon Coffee

Blended Arabica coffee with Indian origin. Seasoned in monsoon winds. Striking original flavour, light sweetness and rich body. Aged spiciness is smooth and velvety with hints of vanilla. Long satisfying finish.

Filter coffee – Decaf available	£3.95
Espresso / Double espresso	£3.50 / £3.95
Macchiato / Double macchiato	£3.50 / £3.95
Cappuccino	£4.15
Babyccino / Baby choc	£2.50
Café latte	£4.15
Flat white	£4.15
Iced latte	£4.15
Cortado	£3.95
Mocha	£4.35
Floater coffee	£4.55
Liqueur coffee of your choice	£8.00
Cafetiere for one / Cafetiere for two	£4.50 / £6.80
Pot of speciality tea	£3.85
<i>“Welsh Brew” tea, English, decaf English, green tea, chamomile, raspberry & strawberry</i>	
Add syrup flavouring to your coffee	75p per shot
<i>Amaretto, vanilla, mint, hazelnut, orange, caramel, gingerbread or pumpkin spice</i>	

Tea Birds Tea Leaves

Each tea has a fusion of aromatic flavours to offer the finest teas available which blend beautifully with soft Welsh waters. £3.95

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*

Hot 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 hot chocolate (25% chocolate) £4.50
Thick, deliciously creamy

Dark hot chocolate (33% chocolate) £4.50
Thick, decadent & deliciously creamy

White hot chocolate £4.50
Deliciously creamy white magic

Baileys hot chocolate £8.00
Subtle flavours of Baileys liquor

Milk option – Full fat, Skimmed, Oat, Soya or Cream

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