

DESSERT MENU //

all £7.95



CHOCOLATE DOME - VOL 2. //
warm chocolate brownie, fen farm mascapone,
feuilletine nugget, molton caramel sauce & milk icecream

RHUBARB & WHITE CHOCOLATE //
shrub poached rhubarb, white chocolate mousse,
rhubarb and ginger sorbet, filo, dill

STICKY TOFFEE PUDDING //
coconut ice cream, red miso, caramel sauce 🍷

SMOKED CHEESECAKE //
milk icecream, blackcurrent vinegar, sea salt (GF)

LEMON & RASPBERRY POSSET //
meringue, toasted marshmallows &
caramelised white chocolate (GF)

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CHEESE & CRACKERS // £10.95
whipped st judes, hafod cheddar, beuvalle blue,
gorwydd caerphilly, sourdough crackers, rhubarb chutney

RASPBERRY & PISTACHIO ESPRESSO MARTINI // £10
raspberry vodka, pistachio, mr black coffee liqueur,
clifton coffee

DIGESTIFS //



Sweet wine //

RECIOTO DELLA VALPOLICELLA, 2016-ACCORDINI
Intensely flavoured. Blackberry jam and cherries on the nose
which follow through the luscious, velvety finish
75ml glass £6.50 500ml btl £35

SAUTERNES CHATEAU PADOUEN 2015
Golden colour with amber highlights, complex aroma of honey,
quince and tones of white flowers with shades of dried fruits.
75ml glass £6.50 750ml btl £45

BOSCHENDAL VIN NOBLE 2016
late harvest Riesling & Viognier a lavis natural sweet wine
with richly concentrated raw honey, red apple & pineapple
75ml glass £6.75 375ml btl £32

Port //

GRAHAM'S FINE TAWNY PORT
Ripe red fruit aromas nicely balanced by hints of dried fruits.
Nut and caramel flavours
50ml glass £6 // 750ml btl £65

GRAHAM'S LATE- BOTTLED VINTAGE PORT
Deep red colour. Aromas of eucalyptus and fresh mint. Very rich
and full-bodied, packed with layer of red fruit flavours bal-
anced by peppery tannins
50ml glass £7 // 750ml btl £75

Sherry //

HARVEY'S AMONTILLADO //
It's smooth, elegant and full-bodied with a woody aroma and
nutty flavours. Dry in style
50ml glass £4

HIDALGO OLOROSO "FARAON"
A dark caramel nose. A rich, darker, coffee and
hazelnut-centric style of Sherry
50ml glass £6