



## Desserts

<b>Selection of homemade ice-creams &amp; sorbets</b>	£4.95
<b>Lemon yoghurt parfait</b> , lemon curd, pistachio cake & raspberry mousse	£6.95
<b>Vanilla custard slice</b> , poached rhubarb, ginger cake, burnt white chocolate & rhubarb sorbet	£7.50
<b>Churro</b> , chocolate soil, berry gel, rum raisin ice cream & chocolate sauce	£7.50
<b>Sticky toffee pudding</b> , banana ice cream, butterscotch sauce & caramelised banana	£7.50
<b>Chilled rice pudding</b> , hibiscus poached pear, pumpkin seed granola & vanilla ice cream	£7.50
<b>Selection of British &amp; Welsh cheeses</b> , poppy seed biscuits & rosemary crackers	£8.95

**Cenarth Brie** – Delicious, creamy, Brie-style cheese. Soft & succulent with a citrus centre.

**Beechwood** – With its gentle nutty texture and subtle smokey tones, this naturally smoked Beechwood cheese really captivates with mellow depth and warmth.

**Ducketts Cearphilly** – Firm, but soft and springy. It has a lightness and delicacy that is the perfect accompaniment to stronger cheeses.

**Perl Las** – A very different blue cheese, light & slightly salty. A golden colour with strong yet delicate flavours.

### Coffee

Americano	£2.20
Espresso	£2.30
Cappuccino	£2.60
Latte	£2.60
Mocha	£2.60
Hot Chocolate	£2.60
Liqueur Coffees <i>from</i>	£5.50

### Tea

English Breakfast	£2.30
Earl Grey	£2.30
Peppermint	£2.30
Camomile	£2.30
Lemon & Ginger	£2.30
Cranberry & Raspberry	£2.30
Pure Green	£2.30