



Desserts

Selection of homemade ice-creams & sorbets £4.95

Lemon yoghurt parfait, lemon curd, pistachio cake & raspberry mousse £6.95

Vanilla custard slice, poached rhubarb, ginger cake, burnt white chocolate & rhubarb sorbet £7.50

Churro, chocolate soil, berry gel, rum raisin ice cream & chocolate sauce £7.50

Sticky toffee pudding, banana ice cream, butterscotch sauce & caramelised banana £7.50

Chilled rice pudding, hibiscus poached pear, pumpkin seed granola & vanilla ice cream £7.50

Selection of British & Welsh cheeses, 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		Tea
Americano	£2.20	English Breakfast	£2.30
Espresso	£2.30	Earl Grey	£2.30
Cappuccino	£2.60	Peppermint	£2.30
Latte	£2.60	Pure Green	£2.30
Mocha	£2.60	Chamomile	£2.30
Hot Chocolate	£2.60	Cranberry & raspberry	£2.30