



To Finish

Sticky Toffee Pudding £7.95
Butterscotch Sauce, Toffee Popcorn, Vanilla Ice Cream

Locally Grown Rhubarb with Sweet Beetroot 3 Ways £7.95

Dark Chocolate Fondant £7.95
Chocolate Brownie, Pistachio Ice Cream

Trio of Lemon £6.95
Lemon Posset, Lemon Curd Tart, Lemon Sorbet

Flambé Black Forest Gateau 'To Share' £7.95

Cheese Table
Selection of Award Winning Welsh Cheeses
Homemade Crackers, Vine Fruits & Homemade Chutneys

3 Choices £ 6.00

5 Choices £ 9.50

7 Choices £12.00

Dinner inclusive guests can choose the selection of 3 cheeses as your desserts choice

Port

ROC Ruby Port £6.00

Taylor's First Estate Reserve £6.00
This classic blend is drawn from a reserve of rich and full bodied ports selected for their depth of flavor and abundance of fruit.

Taylor's 10yr Old Tawny Port £7.50
This rich, mellow old tawny port owes its intense complex nose to many years of aging in oak casks. The supply is limited. This port makes a delicious dessert wine and is perfect to finish any meal.

Croft Pink £5.00
Croft Pink is the finest ever rose Port. Light and crisp, with a subtle pink glow and an abundance of vibrant fresh berry flavours. Served chilled or over ice, as an elegant and distinctive aperitif.

Cockburns Fine White Port £5.00
An elegant Port with crisp flowery aromas. Perfect as an aperitif lightly chilled, or over ice.

Brandy

Courvoisier VS £4.50

Remy Martell XO Excellence £12.00
A sumptuous blend of old eaux-de-vie, XO Excellence reveals the sheer opulence of Remy Martin Fine Champagne Cognac.

Hennessy Paradise Rare Cognac XO £24.00
Hennessy Paradise is a Cognac of extraordinary purity and finesse, with exceptional depth and elegance. A delightfully smooth, sophisticated digestif.

Dishes available for guests who are dining with Vouchers

Please be aware that our dishes may contain traces of nut.
if you have any food allergies, please speak to one of our team members.