

DESSERT MENU

Sticky toffee pudding, vanilla ice cream	8.00
Classic banoffee Pie	8.00
Raspberry pavlova	8.00
Marshmallow chocolate mousse, caramel & honeycomb	8.00
Baileys Crème brûlée	8.00
Millionaires chocolate tart & blood orange	8.00
Alec's trio of dessert	8.00
Plum tart tatin, butterscotch, vanilla ice cream	8.00
Brioche bread & butter pudding, sultanas, custard	8.00
Passionfruit & mango cheesecake	8.00
Selection of ice creams & sorbets	7.00
Chocolate truffles	3.00

Cheese selection

Award winning Celtic Promise (Wales), Creamy Perl Wen Brie (Wales), Stilton (English), Snowdonia Black bomber Cheddar extra mature (Wales), Dorstone goats cheese (English)

3 cheeses 11.00 5 cheeses 16.00

DESSERT WINE & PORT

DESSERT WINE

	<i>Glass 125ml</i>	<i>Btl 37.5cl</i>
Garonelles Sauternes Lucient Lurton et Fils, France	6.00	22.00
Late Harvest Tokaji Katinka, Patricius, Hungary	8.50	40.00
Vidal Icewine, Peller, Canada		49.00
Tokaji Aszu 6 Puttonyos, Patricius		<i>50cl 70.00</i>

PORT

	<i>50ml</i>	<i>bottle</i>
NV Finest Reserve Ruby Port Quinta do Crasto, Portugal	6.00	38.00
Graham's Late Bottled Vintage, Portugal	8.00	45.00
2000 Colheita Port, Quinta do Crasto	10.00	80.00
Taylor's 20 Year Old Tawny Port, Portugal	15.00	95.00