



Sticky toffee and date pudding, warm toffee sauce and
Welsh clotted cream

Tonka bean and yoghurt panna cotta, poached garden
strawberries and Champagne sorbet

Lemon, orange and passionfruit posset, butter shortbread

Dark chocolate and brandy délicé, raspberry,
honeycomb ice cream

Selection of three Welsh ice creams or homemade sorbets

Selection of Welsh and British farm cheeses, crackers, grapes and
The Bell`s chutney:

Snowdonian Cheddar - A mature cheddar with smokey mellow notes. With its gently nutty texture and subtle smokey hues, it really captivates, with mellow depth and warmth

Perl Wen - One of Wales' best loved soft cheeses, Perl Wen is a glorious and unique cross between a traditional Brie and a Caerffili with a soft centre, fresh citrus flavour and a hint of sea salt

Perl Las - This cheese crosses the boundary of all blue cheese lovers. It starts off with a creamy subtle blue cheese taste on the front of the palate, then an earthiness comes through and it finishes with a bit of bite but not too overpowering.

Smoked Applewood - Lovely medium strength Cheddar with a golden-amber appearance and a gentle smoked flavour that doesn't overwhelm. Applewood is not actually smoked but has smoke flavouring added to it.

Pant-ysgwan - This beautifully fresh, soft and creamy cheese is deliciously salty, with just a hint of sourness sometimes associated with the acidity of lemon.

Golden Cenarth - Organic, semi-soft cheese, washed in cider to produce a nutty flavour with an unique savouriness.

Liqueur coffee **£8.95**

(Café Royale, Irish, Jamaican, Calypso, Russian, Baileys, Monk`s)

All our dishes are freshly cooked for you, so some may take a little longer than others. Some may contain allergens, so do please inform one of the staff if you have any concerns, dietary requirements or need more information. We will always try our best to accommodate you.

Please note a discretionary service charge of 10% will be added to your bill and passed onto our staff