

## Dessert Menu

Vanilla pannacotta with raspberries and iced vodka

Little pot of minted chocolate with honeycomb

Local strawberries and cream

Pimms jelly

Iced amaretto cream with crushed amaretti biscuits

Affagato - with vanilla ice cream and amaretto  
and espresso

Summer fruit plate with rhubarb sorbet

Selection of ice-creams

All £6.00

Welsh cheeses, oatcakes and quince jelly

£7.95

### Coffees & Teas

£2.90

Americano

Cappuccino

Espresso

Latte

Selection of teas and infusions

Liqueur coffee

£4.95

### Our cheese selection...

#### Caws Preseli

A soft mould-ripened cheese, mildly tangy and fruity with a rich taste from the foothills of the Preseli mountains, Pembrokeshire.

#### Caws y Graig

This hard goat's cheese has a slightly crumbly texture and a subtle tangy taste.

#### Perl Las

Organic blue – a light taste with a slightly salty flavour. From the heart of West Wales.

#### Perl Wen

Brie-style cheese with the softness of the outside blending with the fresh, lemony rich paste.

#### Gorwydd Caerphilly

Mature Caerphilly made using unpasteurised milk. Matured on the Gorwydd Farm for two months, this is how traditional Caerphilly should taste.

Please ask for our selection of dessert wines, port and after dinner drinks