Desserts

Pant ys gawn mousse, thyme sablè, grapes, blackberry, honeycomb	£14
Chocolate, whiskey caramel, malt, buckwheat	£14
Ginger and miso sticky toffee pudding, Crème fraîche and pecan brittle	£13
Apple mille-feuille, pecan, granola, tonka ice cream	£13
Home-made petits fours & Tea or Coffee (per person)	£8

Dessert wines

Moscatel de Setubal, Portugal	£7
Black Muscat Quady Elysium, USA	£9.50
Tanners Sauternes, France	£8
Chateau Le Fage Monbazillac, France	£5
Rivesaltes Grenant, Sur Grains, Domaine Boudau	£11.50

Port, Sherry & Digestifs

Tanner's fine ruby port	£6
Noval 10 year tawny port	£6
Pedro Ximinez	£6
Palo Cortado	£6
Fino Perdido	£6

Liqueur Coffee

at **£8** each including a choice of spirit

Irish

Disaronno

Kahlua

Cointreau

Welsh Rum

Baileys

Cognac

Please note a discretionary service charge of 12.5% will be automatically added to the bill