

DESSERT & CHEESE MENU

DESSERT

Pannacotta

Blackberry mint salsa d-sd

Caprese V

Traditional cake from the isle of Capri. A delight of almond & chocolate, served with crème fraîche d-e-n

Chocolate mousse V

Chocolate soil, pretzel crunch, orange segment d-e-g

Lemon meringue tart

Lemon cream & Italian meringue d-e-g

Italian gelato ice cream V

Choose 3 scoops from: hazelnut, espresso, chocolate, vanilla or pistachio d-n-s

Sorbets V

Choose 3 scoops from: mango, raspberry or lemon sorbet (lactose-free) g-n-sd

(Wafer accompaniment for the gelato & sorbet contains nuts) d-g-n-s

All desserts 9

CHEESE

Beenleigh Blue (UK) V d

Thin-rind, unpressed soft blue cheese made from pasteurised ewe's milk

Perl Wen (UK) V d

One of Wales best cheeses, a unique cross between a traditional Brie & a Caerphilly, pasteurised cow's milk

Coolea from Cork (IR) V d

Gouda-like texture, sweet, caramel flavour, cow's milk pasteurised

Wells Alpine (UK) V d

A semi-hard cheese made from cows milk, 6 months matured

Served with biscuits, apple & grapes g

Two Cheese 8 | Three Cheese 9.50 (supplement 2) | Four Cheese 10.50 (supplement 3)

PORT & DIGESTIVI

Amalfi Limoncello 4.7 Grappa 4.6

Sandeman Port 20 Year Old Tawny 50ml 7.5 Sandeman Ruby port 50ml 6

Grappa d'aglianico 4.6 *Measures 25ML unless otherwise stated*

Allergens key

c crustaceans | ce celery | d dairy | e eggs | f fish | g gluten | l lupin | m molluscs | mu mustard | n nuts | p peanuts | |s soya | sd sulphur dioxide | se sesame seeds
we are unable to guarantee a 100% nut-free preparation environment