



Sweets

Salted Caramel Dipped Profiteroles, Fudge Ice Cream, Chocolate Sauce 9

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream 9

Sicilian Lemon Tart, Fresh Raspberries, Crème Freche, Mango Sorbet 9

Sion's Biscoff Cheesecake, Biscoff Icecream, Salted Caramel Sauce 9

Chef's Brioche Bread & Butter Pudding, Apricot Glaze, Custard 9

White Chocolate & Orange Crème Brûlée, Shortbread Biscuit 9

Trio of Welsh Cheeses, Fig Chutney, Biscuits, Grapes, Celery 11.5

Dairy Ice Cream

Vanilla / Chocolate / Strawberry & Clotted Cream / Honeycomb

Raspberry Ripple / Mint Choc Chip / Salted Caramel / Biscoff

2 Scoops **5.5** 3 Scoops **6.5**

Sorbet

Orange / Mango / Raspberry **4.5**

Coffee

LIQUEUR COFFEES - 7.50 each

all made with a single shot of espresso, topped with cream

Irish Liqueur Coffee – Jamesons

Italian Liqueur Coffee – Amaretto

Calypso Liqueur Coffee – Tia Maria

Baileys Liqueur Coffee – Baileys

French Liqueur Coffee – Couvoisier

Seville Liqueur Coffee – Cointreau

Welsh Liqueur Coffee – Penderyn

HOT BEVERAGES

Espresso (single/double) **2.15 / 3.10**

Americano **2.95**

Cappuccino **3.40**

Flat White **3.35**

Latte **3.40**

Mocha **3.80**

Macchiato (single/double) **2.75 / 3.50**

(All coffees are available decaffeinated)

Pot of Tea **2.50**

Pot of Decaffeinated Tea **2.50**

Speciality teas **2.80**

(Earl Grey, Peppermint, Green Tea, Cranberry & Raspberry, Camomile)

Hot Chocolate **2.95**

Hot Chocolate Deluxe **3.95**

(Cream and marshmallows)