

## PUDDINGS

Vanilla and ginger nut biscuit cheesecake with a warm strawberry and balsamic sauce

Coffee crème brûlée served with white chocolate ice-cream

Rich dark chocolate tart served with orange marmalade ice-cream

Sticky date sponge served with a warm butterscotch sauce and Pembrokeshire clotted cream

Pineapple grilled with butter & Barbados rum with coconut ice-cream

Fresh berry Pavlova with Chantilly cream and a fruit coulis

Selection of three of Glyn's home-made:

Ice-creams - strawberry meringue, butterscotch, coffee & walnut,

Sorbets - , mango, apple, mixed berry,

A plate of Welsh cheeses with grapes, celery and biscuits

Grilled Californian prunes & local dry-cured streaky bacon on toast

Plate of cheese as a fourth course £5.00

Cafetière of fair-trade Columbian coffee with petit fours selection

£3.00

## PUDDING WINES & PORTS

WHY NOT FINISH YOUR DINNER WITH SOMETHING STICKY! WITH YOUR PUDDING, SAVOURY OR CHEESE, TRY A GLASS OF ONE OF THE FOLLOWING:

Muscat pudding wine 50ml glass.....£3.00

Pedro Ximenez sherry (liquid Xmas pudd!) 50ml glass.....£3.25

Muscat de Beaume de Venise 37.5cl Btl.....£18.00

Muscat de Rivesaltes 75cl Btl.....£17.00

Moscatel, Coto De Hayas 50cl Btl.....£16.50

Noble Blend, Lillypilly, Australia 2002 37.5cl Btl.....£25.00

Cockburn's Special Reserve port 50ml glass.....£3.00

Taylor's Late Bottled Vintage port 1999 50ml glass.....£4.25

House Vintage port 50ml glass .....£5.50

Taylor's Vintage port 1985 50ml glass.....£7.00

WE ALSO HAVE A RANGE OF SINGLE MALT WHISKIES, LIQUEURS AND FINE COGNACS TO COMPLEMENT YOUR COFFEE, PLEASE ASK AT THE BAR.

WE DO NOT CHARGE FOR SERVICE, GRATUITIES ARE AT YOUR DISCRETION. ALL PRICES INCLUDE VAT @ 17.5%