

# DESSERT MENU

**WARM CHOCOLATE & BEETROOT BROWNIE (V)** 6.5  
Coffee caramel & ruby chocolate ice cream

**ORANGE & PASSIONFRUIT TART (V)** 6.5  
Green apple puree & dark chocolate sauce

**WHISKY, ORANGE MARMALADE & MARZIPAN BREAD & BUTTER PUDDING (V)** 6.5  
Clotted cream

**CARROT CAKE CHEESECAKE (V)** 6.5  
Pistachio ice cream

**CRÈME BRULEE (V, GF)** 6.5  
Fruit compote

**MARIOS WELSH DAIRY ICE CREAM OR SORBET (V)** 6  
3 scoops topped with a chocolate pencil & pompadour wafer

**WELSH CHEESE PLATTER** 8 / 15  
Crackers, fig & honey chutney, celery, fruit. Served with the below cheeses:

*Hafod (GF) - Mature, handmade organic cheddar style unpasteurised hard cheese*

*Rinded Caerphilly (V, GF) - Thelma's original, artisan, crumbly, pasteurised semi hard cheese*

*Perl Las (V, GF) - Creamy blue, semi hard pasteurised*

*Perl Wen (V, GF) - Rinded soft pasteurised cheese in the style of Brie*

Please inform us of any allergies or dietary requirements before placing your order. V = vegetarian friendly although some cookery methods may affect this. VE = vegan friendly although some cookery methods may affect this. GF = gluten free although some cookery methods may affect this. Allergen information: all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients



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