

DESSERT MENU

CHOCOLATE LOG (V) 6.5
Orange cream, chocolate shavings, chocolate sauce

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

STICKY TOFFEE PUDDING (V) 6.5
Caramel sauce & banoffee ice cream

BAKED CHEESECAKE (V) 6.5
Mulled fruit compote & chocolate pencil

RASPBERRY & WHITE CHOCOLATE ROULADE (V, GF) 6.5
Raspberry ripple ice cream

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



CWRT
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