DESSERTS

Sticky Toffee Pudding £7.45 Vanilla ice cream V G, S, E, D

Chocolate Orange Mousse £7.95

Orange gel, chocolate soil **GF** S, E, D

Eggnog & Winter Berry Brûlée £7.45 Vanilla shortbread V G, N, E, D, SD

Lemon Meringue Tart £7.75

Parisella's raspberry sorbet V D, E

Anglesey Sea Salted Caramel Cheesecake £7.75

Parisella's 'kinder bueno' ice cream G, N, E, D, SD

> Vegan Chocolate & Orange Sundae £7.95 VE, CF N, S, SD

Selection of Parisella's of Conwy Ice Cream & Sorbets £2.75/scoop

ASK FOR ALLERGENS

Selection of Welsh Cheeses £12.95

Chef's homemade chutneys, savoury crackers V G, N, S, E, D, CE, SE, SD



" ()ne cannot think well, love well, sleep well, if one has not dined well."

VIRGINIA WOOLF

Our kitchen team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian VE: Vegan GF: Cluten-Free. Adults need around 2000 Kcal a day. If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

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