

## Hand made, stone baked 12" pizza

### **Margherita (v) £13**

*Mozzarella, tomato sauce, fresh basil*

### **Spicy £14.50**

*Chorizo, pepperoni, n'duja. chilli flakes*

### **Seafood £15.95**

*Clams, mussels, king prawns, anchovies, samphire, laver flakes*

### **The Italian (v) £14**

*Spinach, pesto, olives, sun dried tomato, goats cheese*

### **Quatro Caws (v) £14**

*Mozzarella, goats cheese, Baron Bigod, Perl las*

### **BBQ Chicken £14.50**

*Chicken, sweetcorn, roasted peppers, BBQ drizzle*

### **Additional toppings... £1.25 each**

*Artichokes, olives, mushrooms, red onions, sweetcorn, anchovies, chorizo, pepperoni, ham, chicken, prawns, sun dried tomatoes*

## Puddings £7.95

### **Blackberry & apple crumble tart**

*Warm custard or pouring cream*

### **Creme brûlée**

*Berry compote*

### **Rich dark chocolate torte**

*Kirsch cherries, clotted cream*

### **Affogato al caffe**

*Aberdyfi ice cream, a shot of Lavazza espresso, amaretti biscotti.*

*+ Why not add a shot of Baileys, Amaretto, Cognac or Armagnac? +*

### **Toffee apple bread & butter pudding**

*warm custard or pouring cream*

### **A selection of Welsh, English & French cheese £13**

## Digestifs & pudding wine

**Penderyn Welsh malt**

**Château de Montofaud Cognac & VSOP**

**Baileys Irish Cream**

**Chateau du Tariquet Armagnac & VSOP**

**Disaranno Amaretto**

**Port - Fine Ruby or LBV**

**Limoncello**

**Cointreau**

**Muscat de St-Jean de Minervois, AoP France dessert wine**