

## Hand-made, stone-baked 12" pizza

### **Margherita (v) £13**

*Mozzarella, tomato sauce, fresh basil*

### **Spicy £14.95**

*Chorizo, pepperoni, n'duja, hot honey, chilli flakes*

### **Quatro Caws £14.25**

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

### **Coast Style £14**

*Red onion, Parma ham, Parmesan, rocket*

### **The Garden £14**

*Roasted peppers, spinach, olives, sun-dried tomato, artichoke, balsamic glaze*

### **Seafood £16**

*Crab, king prawns, mussels, clams, anchovies, laver flakes, samphire*

### **BBQ Chicken £15**

*Chicken, roasted peppers, BBQ drizzle*

### **Extra toppings, £1.25 each**

*artichokes ~ olives ~ mushrooms ~ red onions ~ sweetcorn ~ anchovies ~ chorizo  
pepperoni ~ ham ~ chicken ~ prawns ~ sun-dried tomatoes*

## Puddings

**£7.95**

### **Tiramisu**

*Pouring cream*

### **Apple crumble cheesecake**

*Welsh clotted cream*

### **Affogato al caffe**

*Aberdyfi ice-cream, a shot of Lavazza coffee, amaretti biscuits  
Why not add a shot of Baileys, Amaretto, Cognac or Armagnac?*

### **Creme Brûlée**

### **Warm lemon sponge pudding**

*Pouring cream or warm custard*

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

## Digestifs & Pudding Wine

**Penderyn Welsh malt**

**Baileys Irish cream**

**Disaranno Amaretto**

**Limoncello**

**Chateau de Montofaud Cognac VS & VSOP**

**Chateau du Tariquet Armagnac VS & VSOP**

**Port, LBV**

**Cointreau, Tia Maria etc**

**Muscat de St. Jean de Minervois AoP dessert wine**