

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

Warm chocolate fondant

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