



**THE
FALCONDALE**

DESSERTS

APPLE CRUMBLE

Warm custard
9.00

VANILLA PANNA COTTA

Blackberry compote
8.00

TIRAMISU

8.00

STICKY TOFFEE PUDDING

Butterscotch sauce and vanilla ice cream
9.00

WELSH ICE CREAM & SORBETS *

2 scoops served with homemade biscuits
7.00

*Vanilla, Mint choc chip, Strawberry, Caramel, Chocolate, Coffee Ripple
Lemon, Raspberry, Mandarin, Blackcurrant

CHEESE

1 Cheese 5.00
2 Cheese 8.00
3 Cheese 11.00
4 Cheese 14.00

HAFOD

An unpasteurised hard cheddar

PERL WEN

'White Pearl' - A cross between a traditional brie and
Caerphilly

PERL LAS

'Blue Pearl' - Blue cheese with rich and mellow flavours

RED DEVIL

Snowdonia Red Leicester with chillies and crushed
pepper

PANT Y SGAWN

Fresh creamy Goats Cheese

GOLDEN CENARTH

A rind washed semi soft cheese with a nutty flavour

CAWS TEIFI

Oak smoked gouda style cheese

GREEN THUNDER

Roasted garlic and herb cheddar

Please inform us of any food allergies, we use vegetable oil produced from genetically modified soya.
A 10% discretionary gratuity will be automatically added to your bill