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# TY'R WINCH

PUB, RESTAURANT, GUEST HOUSE

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## Desserts:

**Creme Brûlée** 6.25

Rich creamy vanilla custard with a crispy, caramelised sugar top.

**Merlyn's Bread Pudding *New*** 4.95

Traditional bread and butter pudding layered with juicy vine fruits, citrus peel, Belgian white chocolate chips and Merlyn Welsh cream liquor. Served hot with creamy custard.

**Caramel Apple Tart** 5.95

Shortcrust pastry case filled with Bramley apples, topped with a Lotus Biscoff crumble and caramel sauce. Finished with creamy custard.

**Welsh Cheese Platter *New*** 9.45

A platter of Perl Las Blue Cheese, Penderyn whisky infused cavern aged Dragon Cheddar and Angiddy Soft Cheese. Served with a selection of crackers, pickles, Welsh ale & tomato chutney, celery sticks, and red grapes. Ideal to share.

**Ice cream and Sorbet Selection** 5.45

Award Winning ice cream and sorbet, made in Wales to an Italian family recipe. Served with a crisp waffle cone, marbled chocolate pencil and fresh whipped cream.

Please ask for today's flavours - Vegan ice cream also available.

**Ty'r Winch Chocolate Indulgence** 5.45

Layers of chocolate sponge, chocolate mousse and solid chocolate, finished with chocolate cream and chocolate chips. Served with double cream.

**Ty'r Winch Choc Chip Sticky Toffee Pudding** 6.15

Traditional steamed pudding with dates, Belgian dark chocolate chips, and topped with toffee sauce. Served with creamy custard.

Don't miss out on our fantastic coffees made with freshly ground beans for a full and fresh flavour. If you would like to add a little something - ask one of our team about our stunning liqueur coffees or flavoured syrups.