



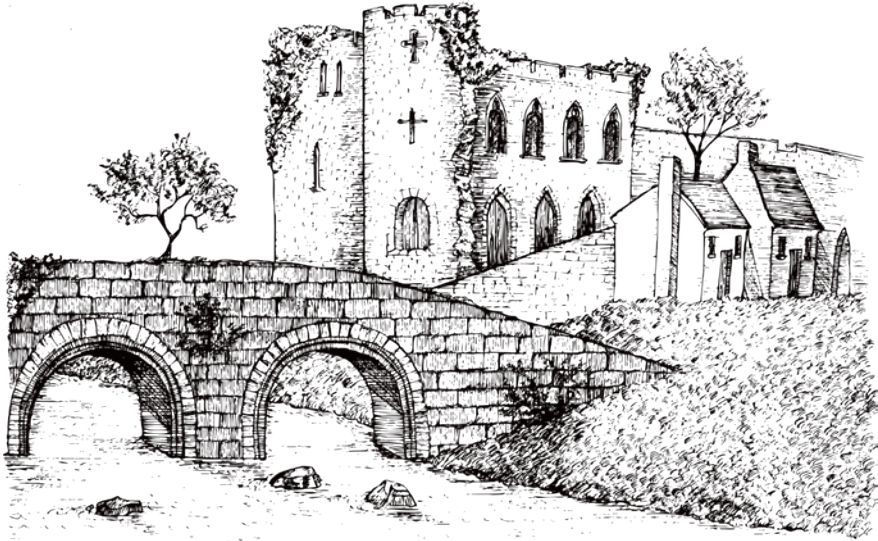
Desserts

| | |
|---|-------|
| Affogato / Martini Affogato (v)..... | 9.95 |
| local spirits, ice cream (G, N, S, E, D, SE) 335 kcal | |
| Bara Brith Bread & Butter Pudding (v)..... | 8.95 |
| Seville orange gin, crème anglaise (G, E, D, CE, MU) 762 kcal | |
| Sticky Date Pudding (v)..... | 7.95 |
| Toffee sauce, honeycomb, baked white chocolate, vanilla ice cream (G, N, S, E, D, CE, MU) 866 kcal | |
| Rhubarb & Lime Fool | 8.95 |
| raspberry shortbread (G, CR, MU, F, S, E, D, CE, MU, SD) 376 kcal | |
| Dark Chocolate Mousse (v, gf)..... | 8.95 |
| macarated strawberry, yogurt sorbet (S, D, CE, MU) 481 kcal | |
| Set Lemon Posset (v)..... | 7.95 |
| pear butterscotch, cinnamon & burnt honey granola (G, N, CE, D, MU, SD) 709 kcal | |
| Artisan Cheeseboard | 13.95 |
| Thomas Fudge crackers, grapes, celery, chutney (G, N, S, E, D, CE, SE, SD) 1031 kcal | |

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)
C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin
N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members.
Please let your server know if you wish to remove this element.



Castle of Brecon Hotel

Brecon

www.breconcastle.co.uk



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