

Desserts

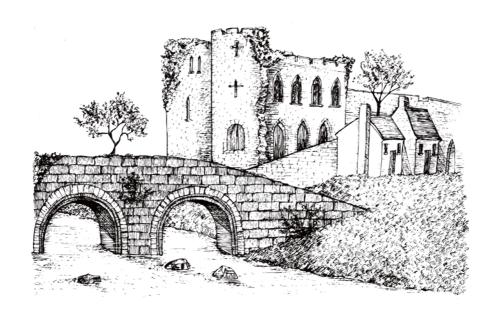
Sticky Toffee Pudding (v)	8.50
vanilla ice cream, caramel sauce (G, D, E/S) 827 kcal	
Lemon Posset	6.75
lemon curd, poppy seed shortbread (G, D, E, SD/S) 622 kcal	
Trillionaires Chocolate & Caramel Tart (ve, gf)	8.95
white chocolate soil, vanilla ice cream (S/E, D) 462 kcal	
Warm Apricot Frangipane	7.50
blood orange gel, clotted cream (G, N, E, D, SD/P, S, CE, MU) 1043 kcal	
White Chocolate & Vanilla Basque Cheesecake	6.95
cherry & lime compôte (G, E, D, S, SD) 637 kcal	
Yorkshire Pudding Sundae	·····7·95
vanilla & caramel ice cream, tea syrup (G, E, D/S) 1245 kcal	
Chef's Selection of Welsh & British Cheeses (gfo)	11.50
granes celery chitney crackers (G. N. S. E. D. CE. SE. SD) 1050 kgal	

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)
Allergens (Contains / May Contain): 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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