

Desserts

Chocolate and cherry cake £10
Clotted cream ice cream & cherry brandy

Passionfruit tart £10
Chocolate ice cream

Lan y Môr affogato £10 + £6 with liqueur
Pistachio ice cream, espresso & almond biscotti

Caramelized banana bao-nut £10
Bao bun doughnut, banana & lime

Ice cream selection £4.5
Vanilla/ chocolate/ pistachio

Tregroes waffle £2
Served with cinnamon sugar

Welsh cakes £2
Served with cinnamon sugar

Welsh Cheeses

Served with truffle honey, beetroot chutney and biscuits

Three Cheeses £13
Five Cheeses £16

Pant-Ys-Gawn

*Fresh, creamy goats' cheese. Tastes deliciously salty and lemony
soft / pasteurised / vegetarian*

Perl Wen

*Perl Wen (the Welsh for 'White Pearl'), is a cross between a traditional Brie
and a Caerffili. Soft centre, fresh citrus flavour with a hint of sea salt.
soft / pasteurised / vegetarian*

Hafod

*Hafod is a Cheddar style cheese made by hand.. Sharp but subtle, a rich texture
and a complex and earthy flavour.
hard / pasteurised / non-vegetarian*

Celtic Promise

*A Caerphilly style washed-rind made from raw unpasteurised cow's milk. A
slightly moist, pink rind. Soft and buttery, supple, smooth, piquant and aromatic.
semi-soft / unpasteurised / non-vegetarian*

Perl Las

*Perl Las, ('Blue Pearl' in Welsh), is a superb organic blue cheese. Golden, veiny
cheese, delicately salty and creamy with a lingering blue aftertaste.
semi-soft / pasteurised / vegetarian*

Sweet & fortified wines

2017 Late Harvest Sauvignon Blanc £7
Echeverria, Chile

Welsh Elderport £9
Ceredigion, Wales

2021 Essensia, Orange Muscat, Quady £8
California, USA

2021 Elysium, Black Muscat, Quady £8
California, USA

2005 Colheita Port, Barros £10
Porto, Portugal

Heredad de Hidalgo, Hidalgo La Gitana £7
Pale Cream Sherry, Spain

Armagnac

Clos Martin VSOP 8 YO, Bas-Armagnac £8

Clos Martin XO 15 YO, Bas-Armagnac £10

Baron de Sigognac 10YO, Bas-Armagnac £10

Cognac

Martell VS £6

Hennesey XO £15

Apple brandy

Berneroy VS, Milly, Normandie £6

Da Mhile, Organic Apple Brandy, Wales £6

Liqueurs

Luxardo Limoncello £5

Disaronno Amaretto £6

Teichenne Vanilla £6

Luxardo Sambuca £6

Penderyn Merlyn, Welsh Cream £6

Barti Orange Spiced Cream £6

Cointreau £7

Drambuie £8

Grappa

Grappa Ribolla Gravner, Capovilla £7

Pesche Saturno, Capovilla £7

*To celebrate the team who made your experience special, a
10% discretionary service charge is added.
It's entirely optional and always appreciated*

Scotch whisky

<i>Port Charlotte</i> 10 YO, Single Malt, Islay	£9
<i>Laphroaig</i> 10 YO, Single Malt, Islay	£11
<i>Aberlour A'bunadh</i> , Single Malt, Speyside	£18

Welsh whisky

<i>Aber Falls</i> , Single Malt	£6
<i>Penderyn Peated</i>	£7
<i>Penderyn Sherrywood</i>	£8
<i>Penderyn Portwood</i>	£11

American whisky

<i>Charlie Parry's</i> 3 Year Old Bourbon	£6
<i>Bulleit</i> Bourbon	£6
<i>Jim Beam</i> Pre-Prohibition Rye Whisky	£7

After-dinner cocktail

Whiskey cherry sour	£14
<i>Whiskey, maraschino cherry, pineapple</i>	
Espresso Martini	£15
<i>Choice of</i> Salted caramel / Gingerbread / Spiced pumpkin	

Gower Coffee

We are extremely proud to have selected Gower Coffee as our partner: they share the same appreciation of quality that we strive to deliver to our guests, whilst truly staying a family business. Lan y Môr is using "White Sands", a 100% Arabica blend.

<i>Espresso</i>	£3.50
<i>Double Espresso</i>	£4.50
<i>Americano</i>	£4.50
<i>Latte</i>	£5.00
<i>Flat White</i>	£5.00
<i>Cappuccino</i>	£5.00
<i>Macchiato</i>	£3.60
<i>Double Macchiato</i>	£4.60
<i>Cortado</i>	£3.60
<i>Salted caramel / Caramel syrup</i>	£0.50

Teas & Infusions

<i>English Breakfast</i>	£4.50
<i>Earl Grey</i>	£4.50
<i>Jade Sword Green Tea</i>	£4.50
<i>Jasmine Silver Needle</i>	£4.50
<i>Decaffeinated Ceylon</i>	£4.50
<i>Chamomile</i>	£4.50
<i>Rooibos</i>	£4.50
<i>Whole Leaf Peppermint</i>	£4.50

Diolch / Thank you for dining with us here at Lan y Môr. We're proud to bring you a dining experience that celebrates the best of Welsh hospitality.

Head Chef John Gerwyn Jones, 'Gez', leads the kitchen team with a creative yet heartfelt approach to flavor, drawing inspiration from the best local ingredients, land and sea. Leading the front of house team, Nikos Chatzitheodorakis brings his genuine love of hospitality to every table, ensuring your experience is as warm and memorable as the food itself.

We hope you've enjoyed your time with us. If you have a moment, we'd love to hear your thoughts—your feedback helps us keep unlocking the hwyl for every guest.



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