

Desserts

Chocolate and cherry cake <i>Clotted cream ice cream & cherry brandy</i>	£12
Peanut Butter Parfait <i>Banana, miso, lime caramel</i>	£12
Lan y Môr affogato £10 + £6 with liqueur <i>Pistachio ice cream, espresso & almond biscotti</i>	
Lemon tart <i>Meringue, raspberry sorbet</i>	£12
Vanilla crème brûlée <i>Yorkshire rhubarb, ginger biscuit</i>	£12
Pineapple tarte tatin <i>Lime, coconut sorbet</i>	£12
Scoop of ice cream <i>Chocolate/ vanilla/ pistachio</i>	£2.5
Tregroes waffle <i>Served with cinnamon sugar</i>	£2
Welsh cake <i>Served with cinnamon sugar</i>	£2

Liqueurs

<i>Mozart, dark chocolate</i>	£5
<i>Disaronno Amaretto</i>	£6
<i>Teichenne Vanilla</i>	£6
<i>Giffard Poire Pear</i>	£6
<i>Penderyn Merlyn, Welsh Cream</i>	£6
<i>Limoncello</i>	£6
<i>Cointreau</i>	£7

Sample Menu

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

Caerphilly

A matured Caerphilly with unique depth of flavour. Has a firm, lemony, lactic core and a creamy, more savoury layer just beneath the rind. Hard / Pasteurised / 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

Golden Cenarth

Golden Cenarth is an organic rind-washed soft cheese from Caws Cenarth. Washed with cider, which helps to give it a pungent, savoury flavour, with nutty overtones, and a springy but smooth texture. semi-soft / pasteurised / vegetarian

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

Sweet & fortified wines

2017 Late Harvest Sauvignon Blanc <i>Echeverria, Chile</i>	£7
Welsh Elderport <i>Ceredigion, Wales</i>	£9
2021 Essensia, Orange Muscat, Quady <i>California, USA</i>	£8
2021 Elysium, Black Muscat, Quady <i>California, USA</i>	£8
2005 Colheita Port, Barros <i>Porto, Portugal</i>	£10
Nectar- Dulce, Gonzalez Byass <i>Pedro Ximenez sherry, Spain</i>	£7

Digestifs

<i>Hive Mind, Barrel-aged mead</i>	£10
<i>Hive Mind, Wye Valley traditional mead</i>	£10
<i>Clos Martin VSOP 8 YO, Bas-Armagnac</i>	£8
<i>Clos Martin XO 15 YO, Bas-Armagnac</i>	£10
<i>Baron de Sigognac 10YO, Bas-Armagnac</i>	£10
<i>Martell VS</i>	£6
<i>Hennessy XO</i>	£15
<i>Da Mhile, Organic Apple Brandy, Wales</i>	£6
<i>Pesche Saturno, Capovilla</i>	£7

After-dinner cocktail

Espresso Martini £14
Vodka, coffee liqueur, Gower coffee

The Whoops £12
Coconut rum, coffee liqueur, gingerbread

Spiced marmalade £12
Spiced rum, lime, marmalade & honey syrup

Scotch whisky

Port Charlotte 10 YO, Single Malt, Islay £9

Laphroaig 10 YO, Single Malt, Islay £11

Aberlour A'bunadh, Single Malt, Speyside £18

Welsh whisky

Aber Falls, Single Malt £6

Penderyn Peated £7

Penderyn Sherrywood £8

Penderyn Portwood £11

American whisky

Charlie Parry's 3 Year Old Bourbon £6

Bulleit Bourbon £6

Jim Beam Pre-Prohibition Rye Whisky £7

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.

Espresso £3.50

Double Espresso £4.50

Americano £4.50

Latte £5.00

Flat White £5.00

Cappuccino £5.00

Macchiato £3.60

Double Macchiato £4.60

Cortado £3.60

Hot Chocolate

Classic £5.00

Extras

Cream £0.50

Liqueur of your choice £6.00

Syrup £0.50

Salted caramel / Gingerbread / Pumpkin spice / Almond

Teas & Infusions

English Breakfast £4.50

Earl Grey £4.50

Jade Sword Green Tea £4.50

Jasmine Silver Needle £4.50

Decaffeinated Ceylon £4.50

Chamomile £4.50

Rooibos £4.50

Whole Leaf Peppermint £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.