

## Desserts

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

## Liqueurs

<i>Celteg, blackberry</i>	£7
<i>Disaronno Amaretto</i>	£6
<i>Teichenne Vanilla</i>	£6
<i>Giffard Poire Pear</i>	£6
<i>Barti 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 / pasteurized / 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

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

## 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

*Jim Beam Pre-Prohibition Rye Whisky* £7

## Welsh Coffee co.

*The Aur/Gold blend from The Welsh Coffee Co. is a medium bodied coffee made using a blend of the highest quality 100% Arabica beans, from Central and South America. This delicious well-balanced coffee has a satisfyingly smooth aftertaste and is suitable anytime of the day or night.*

*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

*Caramel / Gingerbread / Pumpkin spice*

## Trumpers Tea

*Family run company based in Hereford. Ethically sourced loose-leaf blends. Focused on quality, flavour and a true "bush to cup" approach to tea.*

*English Breakfast* £4.50

*Earl Grey* £4.50

*Green Tea* £4.50

*Jasmine Silver Needle* £4.50

*Decaffeinated Rwanda* £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.*