



T H E R I B

S M O K E H O U S E A N D G R I L L

DESSERT MENU



DESSERTS

SALTED CARAMEL BAKED CHEESECAKE

£8.50

Toffee mousse, chocolate crumb (V,S,D,E)

WHITE CHOCOLATE & CHERRY BAKEWELL SUNDAE

£7.50

White chocolate ice cream, sable biscuit (V,D,W,E,A,S)

PLANT-BASED APPLE, PLUM & BLACKBERRY CRUMBLE

£7.00

Dairy free vanilla ice cream (V,W,S)

CHOCOLATE TART

£7.50

Banoffee ice cream, hazelnut brittle (V,S,D,E,H,W,O)

STICKY TOFFEE PUDDING

£7.00

Caramel sauce, honeycomb ice cream (V,D,E)

WELSH CHEESE BOARD

£12.50

Perl Wen, Caerphilly, Perl Las Blue and Snowdonia Black Bomber, with spiced pear chutney, celery, grapes and cheese biscuits (V,R,W,B,D,C)



A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: Plant-based, (V) Vegetarian