



# HAY FESTIVAL MENU

*The Old Black Lion, Hay-on-Wye*

## P U D D I N G

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STICKY TOFFEE PUDDING	6.80
<i>toffee sauce and custard (v)</i>	
VANILLA CRÈME BRÛLÉE	6.80
<i>shortbread biscuit (v, gf)</i>	
RASPBERRY & ALMOND TART	6.80
<i>raspberry sauce and ice cream (v)</i>	
CHOCOLATE & HAZELNUT MOUSSE	6.80
<i>praline tuile and chocolate sauce (gf)</i>	
SELECTION OF ICE CREAMS & SORBETS	6.00
<i>ice cream; vanilla, chocolate, honeycomb, rum &amp; raisin (all v, gf)</i>	
<i>sorbet; blackcurrant, mango, damson, lemon (all v, gf)</i>	
WELSH CHEESE SELECTION	9.00
<i>with wafers, chutney and celery (can be gf)</i>	

## D E S S E R T W I N E & D I G E S T I F

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	glass	bottle
MOSCATEL NATURALMENTE DULCE, FINCA ANTIGUA <i>Spain</i>	125ml £5.95	37.5cl £17.50
<i>A stunning mixture of concentration and freshness, with floral aromas and zesty citrus flavours.</i>		
RUBY PORT, FERREIRA <i>Portugal</i>	50ml £2.50	£20.00
<i>Full bodied and rich, yet finely balanced with a long elegant finish.</i>		
LBV 2009, TAYLOR'S <i>Portugal</i>	50ml £2.95	£24.95
<i>A luxurious after-dinner digestif, complex and powerful, with rich dark fruit and a lingering sweetness.</i>		

*If you require information regarding the presence of allergens in any of our food, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients prepared in our kitchen, foods may be prepared in the presence of ingredients that do contain allergens.*