

THE RING ANGLESEY

DESSERTS & HOT DRINKS MENU

PWDINAU/ DESSERTS

Sugar Tossed Churros (vg) £7.75

Chocolate Dipping Sauce

Chocoholic Belgian Waffle (v) £7.75

Toasted Sweet Waffle, Vanilla Ice Cream, Mini Chocolate Bar Goodies, Chocolate Drizzle

Seasonal Fruit Salad (vg/gf) £7.75

Prosecco & Strawberry Sorbet

Biscoff Profiterole (v) £7.75

Large Profiterole, Biscoff Sauce, Biscoff Crumb, Toasted Almonds

The Ring's Cheesecake Of The Day (v) £7.75

Chantilly Cream

Sticky Toffee & Date Pudding (v) £7.75

Vanilla Ice Cream, Honeycomb Shards

Limoncello Pavlova Cloud (v/gf) £7.95

Giant Goopy Meringue, Limoncello Curd, Chantilly Cream

PWDINAU PLANT/ CHILDRENS DESSERTS

Sugar Tossed Churros (vg) £5.50

Chocolate Dipping Sauce

Seasonal Fruit Salad (vga/gf) £5.50

Strawberry Ice Cream

Chocoholic Belgian Waffle (v) £5.50

Toasted Sweet Waffle, Vanilla Ice Cream, Mini Chocolate Bar Goodies, Chocolate Drizzle

Ice Cream Sundae £5.50 (v/gfa)

Vanilla, Strawberry Ice Cream, Strawberry Sorbet, Cream, Wafer Curls

DIODYDD POETH/HOT DRINKS

Cappucino £3.65

Latte £3.65

Flat White £3.45

Americano £3.30

Single Espresso £2.50

Double Espresso £3.50

Mochaccino £3.85

Floater Coffee £4.25

Welsh Breakfast Tea £2.95

Welsh Speciality Tea's £3.25

Earl Grey, Green, Camomile, Peppermint, Mixed Berry

Hot Chocolate £3.85

Deluxe Hot Chocolate £4.45

All of our coffees and breakfast tea are available decaffeinated. We stock oat milk to accompany your hot drinks, but are not able to offer speciality hot drinks dairy free.

Vanilla Syrup 80p

Caramel Syrup 80p

Seasonal Syrup 80p

COFFI GWIROD/ LICQUOR COFFEES £7.45

Gaelic (Grouse)

Irish (Jameson)

Russian (Vodka)

Calypso (Tia Maria)

French (Martell)

Caribbean (Captain Morgan Rum)

Baileys

(V) Vegetarian (VA) Vegetarian Available (VG) Vegan (VGA) Vegan Available (GF) Gluten Free (GFA) Gluten Free Available. Before ordering drinks or food, please speak with a member of our team about your requirements. Whilst we take care to preserve the integrity of our [vegetarian/vegan products](#), we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (fryers, grills etc) and food preparation areas maybe shared and fried items containing different allergens may be cooked in the same frying oil.