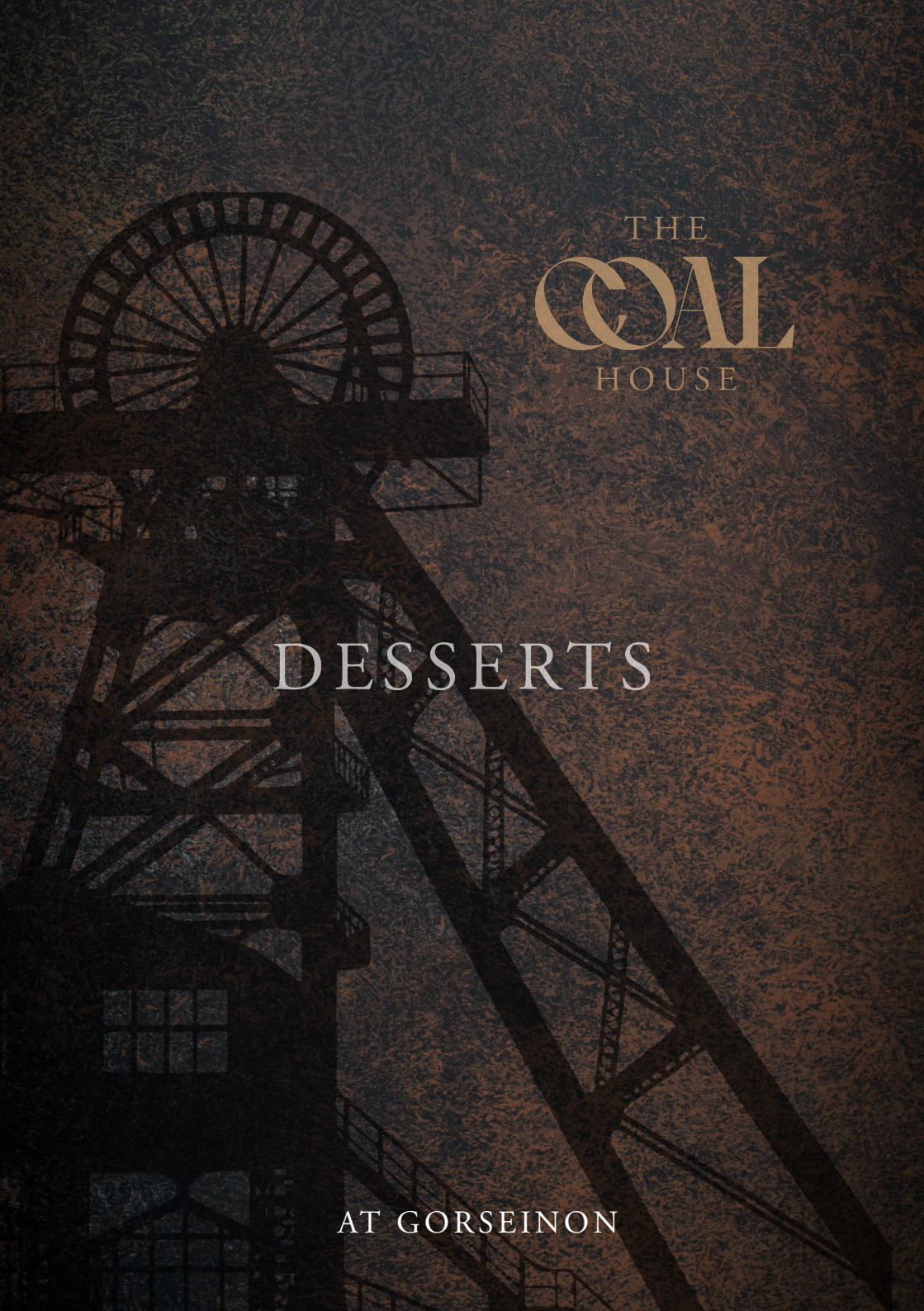


THE COAL HOUSE

DESSERTS

AT GORSEINON

Finishing Works

Poached Pineapple (v) £8
Pineapple wedges cooked in our own spiced syrup, Barti rum salted caramel sauce, coconut ice cream and freeze-dried raspberries

Vanilla Crème Brûlée (v) £8
Served with shortbread biscuits

Pear & Salted Caramel Crumble (v) £9
Spiced pear topped with an oat and salted caramel crumble, served with crème anglaise

The Coal House Signature Chocolate Brownie (v) £9
Served with clotted cream ice cream and chocolate sauce

Traditional Homemade Sherry Trifle (v) £9
Layers of sherry-laced sponge, jelly, strawberries and custard topped with Chantilly cream

Chocolate Billionaire's Torte (ve) £9
Rich chocolate torte with vegan toffee sauce served with poached berries

Cheese Board (v)
£12 (for one) | £20 (to share)
Served with Cradock's crackers and quince jelly
Please ask a team member for today's cheese selection

V = Vegetarian / VE = Vegan
All our food is prepared in a kitchen where allergens are present. If you have an allergy or intolerance, please speak to a team member before ordering. For gluten information, please ask for our NGCI (Non-Gluten Containing Ingredients) menu. We cannot guarantee that any dish is completely free from specific allergens. Our allergen information covers only the 14 legally recognised allergens and does not list every ingredient, so a dish may contain other ingredients you are allergic or intolerant to. Deep-fried dishes may have a higher risk of cross-contamination. Some foods are fried in genetically modified vegetable oil.