



Desserts

Blood Orange Trifle (v)	9.45
sherry custard, Chantilly cream, chocolate popping candy	
(G, E, D, SD) 947kcal	
Sticky Toffee Pudding (v)	7.50
butterscotch sauce, clotted cream ice cream	
(G, E, D, SD) 851kcal	
Lime Posset (v) (gf)	7.95
toasted meringue, almonds, mango and strawberry salsa	
(N, E, D) 786kcal	
Peach Melba Sundae (ve) (gf)	7.95
raspberry coulis, vegan cream, maple roasted peaches	
(S, SD) 356kcal	
Dark Chocolate Mousse (gf)	9.95
white chocolate soil, raspberry gel, honeycomb	
(S, D, SD) 602kcal.	
Summer Berry Eton Mess Sundae (v) (gf) (veo)	7.95
whipped cream, French meringue	
(S, SD, E, D) 671kcal	
Chefs Artisan Cheese Board (v)	14.45
grapes, celery, kitchen made chutney, biscuits	
(G, E, D, CE, SD) 540kcal	

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

v (vo): vegetarian (on request) • ve (veo): vegan (on request) • gf (gfo): gluten-free (on request) df(dfo): dairy-free (on request)
nfo: nut free on request • C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts
MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members.
Please let your server know if you wish to remove this element.



Royal Oak Hotel

Welshpool

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