



THE WOLFE INN

• WOLFSCASTLE •

Desserts

POACHED SUMMER STAWBERRY TART - £8.50

SUMMER STRAWBERRIES POACHED AND DELICATELY LAYERED IN A TART CASE. SERVED WITH A CHOCOLATE CRUMB, WHIPPED VANILLA CLOTTED CREAM AND A DECADENT CHOCOLATE SAUCE.

STEM GINGER SYRUP PUDDING - £7.95

SERVED WITH AN ALMOND CRUMBLE AND PROPER CUSTARD.

INDULGENT HOMEMADE TRIPLE CHOCOLATE BROWNIE - £7.95

OUR CHEFS IRRISISTIBLE BROWNIE IS MADE WITH THREE SPECIALITY CHOCOLATES AND SERVED WITH VANILLA ICE CREAM, TOPPED WITH SALTED CARAMAL SAUCE AND HONEYCOMBE.

ZESTY MANGO SORBET - £7.95

REFRESHING GOLDEN MANGO SORBET ACCOMPANIED BY, MERINGUE AND FRUIT COULIS.

 *Low Gluten option available*  *Vegan option available*

TRIO OF WELSH ICE CREAMS - £7.50

TAKE YOUR CHOICE FROM OUR LOCAL DECADENT VANILLA, CREAMY CHOCOLATE OR SUMPTUOUS STRAWBERRY. 3 SCOOPS FINISHED WITH FRESH BERRIES, CRUNCHY MERINGUE AND RASPBERRY CRISPS.

 *Low Gluten option available*




THE WOLFE'S HOMEMADE STICKY TOFFEE PUDDING- £7.95

SERVED WITH LASHINGS OF RASPBERRY BUTTER SCOTCH SAUCE. TOPPED WITH VANILLA ICE CREAM AND FRESH RASPBERRIES.

CHEF'S SPECIALITY PETIT FOIS & COFFEE - £7.50

OUR DELICIOUS HOMEMADE FUDGE CRAFTED FROM THE FINEST PEMBROKESHIRE DOUBLE CREAM ACCOMPANY OUR DELECTABLE CHOCOLATE TRUFFLES. SERVED WITH YOUR CHOICE OF TEA OR COFFEE.

 *Low Gluten option available*

 Suitable for vegetarians.  Suitable for vegans.  Low Gluten Option

Don't worry, we know there are allergens in our food that we need to tell you about, so please let your server know if you have a specific allergy or would like more information about our dishes. Menu descriptions may not list every individual ingredient, please ask for more information. Ingredients can occasionally be substituted or changed at short notice so please review the allergy information on the website at the time of your visit and ask your server when you arrive.