DESSERTS

Sticky Toffee Pudding
Toffee sauce, clotted cream ice cream
G, E, D / N, S, SE, SD / 920 kcal V 7.25

Apple & Blackberry Crumble
Custard
G, D, SD / S / 545 kcal V 7.50

Chef's Recommendation
Crème Catalan
Shortbread biscuit
G, E, D, SD / S / 997 kcal V, GFO 8.95

Coconut Rice Pudding
Wild berry compote
S, SD / N / 491 kcal VE, GF 8.50

Blackberry & Lemon Eton Mess Sundae
E, D / 666 kcal V, GF 7.95

Warm Chocolate Fudge Cake
Clotted cream ice cream, hot chocolate sauce
G, S, E, D, SD / N / 457 kcal V 7.95

All desserts pair perfectly with **Sauternes** –
an elegant sweet wine with rich fruit and honeyed character

Wine Pairing Seasonal Special V (VO): Vegetarian (on request)
VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

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.

Allergens (**Contains** / May Contain): 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

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.

Wynnstay Hotel

Oswestry

NOVEMBER 2025
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