

DESSERT MENU

CHOCOLATE PUDDING, MISO, MILK ICE CREAM & HAZELNUTS 7.5

CITRUS POACHED PEAR, STAR ANISE & WHITE CHOCOLATE CREMEUX,
WALNUTS 7.5

MUSCOVADO CHEESECAKE, BLACKBERRY SORBET, BLACKBERRY GEL &
GRANOLA 7.5

RASPBERRY & ALMOND TART, RASPBERRY SORBET & FLAKED ALMONDS 7.5

HOMEMADE ICE CREAM OR SORBET SELECTION 6

CHEESE SELECTION

OXFORD BLUE

A SUPERB COMPLEX, RICH CREAMY BLUE WHICH DEVELOPS INTO A WONDERFUL, SOFT
& MELLOW CHEESE, MADE FROM PASTEURISED COW'S MILK 7

CORNISH YARG

MATURED COWS CHEESE, CREAMY & FULL FLAVOURED TASTE AND TEXTURE 7

TUNWORTH

BRITISH STYLE CAMEMBERT, SOFT, RICH & EARTHY FLAVOUR, PASTEURISED 7

THE SWAN CHEESE BOARD 12

ALL THE ABOVE ARE SERVED WITH CRACKERS, OAT BISCUITS & CHUTNEY

DESSERT WINE & PORT 75ML

MOSCATO, MACULAN, DINDARELLO, VENETO, ITALY '12	6
COSECHA TARDIA, ARGENTINA '17	6.5
CHAPEL DOWN NECTAR, KENT '16	7.5
TOKAJI 'CUVEE SAUSKA, HUNGARY '05	8
CALEM, 10 YEAR OLD TAWNY, PORTUGAL	6
FERREIRA PORT, LBV, PORTUGAL '09	5

*Ice creams and sorbets are made in our kitchen. Some dishes may contain nuts.
A discretionary service charge of 12.5% will be added to your bill. All prices include VAT*