

DESSERT MENU

CHOCOLATE DELICE, FRESH BLACKBERRIES, SORBET & SESAME TUILE 7.5

STEAMED SYRUP PUDDING, YOGHURT ICE CREAM & CANDIED ORANGE PEEL 7.5

BAKED RICE PUDDING, APPLE & VANILLA COMPOTE, FLAKED ALMONDS 7.5

GYPSY TART, SALTED CARAMEL ICE CREAM & PEANUTS 7.5

LEMON POSSET, MULLED AUTUMN FRUITS & SHORTBREAD 7.5

HOMEMADE ICE CREAM OR SORBET SELECTION 6

CHEESE SELECTION

BLUE MONDAY 7

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

SOFT BATH 7

A MILD AND CREAMY, ORGANIC, BRIE-STYLE CHEESE MADE TO AN ORIGINAL 19TH CENTURY RECIPE FROM PASTEURISED COW'S MILK.

LANCASHIRE BOMB 7

MATURED COWS CHEESE, CREAMY & FULL FLAVOURED TASTE AND TEXTURE

THE SWAN CHEESE BOARD 12

ALL THE ABOVE ARE SERVED WITH CRACKERS, CHUTNEY

DESSERT WINE & PORT 75ML

MOSCATO, MACULAN, DINDARELLO, VENETO, ITALY '12	6
DOLC MATARO, ORGANIC SWEET RED WINE, SPAIN '13	6.5
TOKAJI 'CUVEE SAUSKA, HUNGARY '05	8
WARRE'S OTIMA, 10 YR OLD TAWNY, PORTUGAL (AV.CHILLED)	6.8
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*