

DESSERT MENU

DARK CHOCOLATE GANACHE, CHERRY PUREE &
CHERRY RIPPLE ICE CREAM 7.5

APRICOT TARTE TATIN, VANILLA ICE CREAM 7.5

LEMON MERINGUE PIE, FRESH RASPBERRIES 7.5

STRAWBERRY MOUSSE, ELDERFLOWER JELLY 7.5

WHIPPED VANILLA RICOTTA, ROASTED PEACH & HONEYCOMB GRANOLA 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

ROSARY

FRESH CREAMY GOATS' CHEESE WITH A MOUSSE LIKE TEXTURE, 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 6.5

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 5.5

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