



The White Swan

Winter Dessert Menu



DESSERTS

Apple and berry crumble Custard	8.00	Lemon Brulee Tart Biscuit base, lemon brulee, winter berry coulis	8.00
British Cheese Chef's cheese selection, onion chutney, crackers	9.50	Sticky toffee pudding Butterscotch sauce, vanilla ice cream	8.50
Warm Chocolate brownie With honeycomb ice-cream (v) With sorbet (ve)	7.00	Ice Cream Ask our server for today's selection Choose 3 scoops	6.50
Caramel Cheesecake Raspberry sorbet	8.50	Sorbet (ve) Ask our server for today's selection Choose 3 scoops	6.50

Dessert Wine & Port

Luis Felipe Edwards, Viognier Sauv Bl late bottle 2018/19 - 12.5% - Chile	125ml 6.95	18.50 ½ Bottle
Black Muscat, Elysium, 2018 – 15% - USA, California	125ml 9.50	26.50 ½ Bottle
Chateau Laville, Sauternes, 2016 - 14% - France	125ml 12.50	35.00 ½ Bottle
Taylor's Late Bottled Vintage, - 20% - Portugal	100ml	6.50
Ramos Pinto 10yr Old Tawny - 19.5%	100ml	9.95

Cognac / Armagnac

Courvoisier VS% - 40%	5.25	Calvados - Berneroy VSOP	5.75
Courvoisier VSOP – 40%	6.25	Armagnac - Baron de Sigognac 10 yr	5.75
Hennessy XO – 40%	15		

Liqueurs

Baileys Irish Cream - 17%	4.25 50ml	Cointreau - 40%	4.25
Drambuie - 40%	4.50	Amaretto Disaronno - 40%	4.25
Grappa – 42%	4.25	Grand Marnier - 40%	4.50
Kahlua – 26.5%	4.25	Tia Maria - 20%	4.25

All Cognacs and Liqueurs served in 35ml unless stated

Whisky & Bourbon

Please ask to see the list in our drinks menu

Coffees

Black Americano	3.00	Flat White	3.50
Espresso	2.75	Double Espresso	3.00
Cappuccino	3.75	Cafe Latte	3.75
Decaf Coffee	3.75	Irish Coffee	7.50

Food Allergies and Intolerances:

Before you order your food and drinks please speak to our staff if you want to know about our ingredients

We add a discretionary 12.5% service charge on tables of 6 and more and for all tables upstairs and in the garden.