



The White Swan

Sample Dessert Menu

DESSERTS

Apple and mixed berry crumble	8.50	British Cheese	10.95
Served warm with custard		Mature cheddar, Somerset brie, Stilton, chutney, crackers	
Sticky toffee pudding	8.50	Ice-cream & Sorbet selection	7.95
Salted caramel sauce, vanilla ice cream		Choice of 3 scoops	
Dark Chocolate Tiramisu	9.00	Please ask your server for flavours	
Liqueur-soaked sponge, cream, chocolate		Duo of Lemon Tarts (ve)	9.00
Chef's Dessert of the week	9.00	Served with lemon sorbet	

Dessert Wine & Port

Luis Felipe Edwards, Viognier Sauv Bl late btl 2018/19 - 12.5% - Chile	125ml 7.50	22.00 ½ Bottle
Black Muscat, Elysium, 2018 – 15% - USA, California	125ml 14.45	35.00 ½ Bottle
Chateau Laville, Sauternes, 2016 - 14% - France	125ml 15.00	42.00 ½ Bottle
Taylors Fine Tawny, - 20% - Portugal	100ml	6.90
Croft Late Bottled Vintage - 20% - Portugal	100ml	6.90
Ramos Pinto 10yr Old Tawny	100ml	12.00

Cognac / Armagnac

Courvoisier VS% - 40%	6.30	Calvados – Père Magliore VSOP	7.50
Courvoisier VSOP – 40%	7.00	Armagnac - Baron de Sigognac 10 yr	8.20
Hennessy XO – 40%	19.00		

Liqueurs

Baileys Irish Cream - 17%	4.90 50ml	Cointreau - 40%	5.30
Drambuie - 40%	5.70	Amaretto Disaronno - 40%	4.70
Grappa – 42%	4.50	Grand Marnier - 40%	5.70
Kahlua – 26.5%	4.90	Tia Maria - 20%	4.80

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	3.50	Irish Coffee	7.50

Please note: all items are subject to change depending on availability of freshly sourced produce.

Food Allergies and Intolerances:

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

A discretionary 12.5% Service Charge will be added to tables upstairs or in the garden