



# The White Swan

## Dessert Menu



### DESSERTS

<b>Sticky Toffee Pudding</b>	8.50	<b>British Cheese</b>	10.50
Salted caramel sauce, vanilla ice-cream		Mature cheddar, Somerset brie, Stilton, chutney, crackers	
<b>Apple &amp; Blackberry Crumble</b>	8.50	<b>Ice-cream selection (v)</b>	7.95
Individual dish, served warm with Custard		Ask our server for today's choices	
<b>Vegan Chocolate Brownie (ve)</b>	8.00	<b>Sorbet selection (ve)</b>	7.95
With vanilla ice-cream (v)		Ask our server for today's choices	
With sorbet (ve)			

**White chocolate & lemon cheesecake**  
On a Biscoff base (v)  
9.00

### Dessert Wine & Port

Luis Felipe Edwards, Viognier Sauv Bl late bottle 2018/19 - 12.5% - Chile	125ml	7.35	22.00	½ Bottle
Black Muscat, Elysium, 2018 – 15% - USA, California	125ml	12.25	35.00	½ Bottle
Chateau Laville, Sauternes, 2016 - 14% - France	125ml	14.25	35.00	½ Bottle
Taylor's Late Bottled Vintage, - 20% - Portugal	100ml		6.80	
Ramos Pinto 10yr Old Tawny - 19.5%	100ml		11.00	

### Cognac / Armagnac

Courvoisier VS% - 40%	5.50	Calvados - Berneroy VSOP	6.00
Courvoisier VSOP – 40%	6.50	Armagnac - Baron de Sigognac 10 yr	7.00
Hennessy XO – 40%	18.00		

### Liqueurs

Baileys Irish Cream - 17%	4.50	50ml	Cointreau - 40%	4.50
Drambuie - 40%	4.80		Amaretto Disaronno - 40%	4.25
Grappa – 42%	4.50		Grand Marnier - 40%	5.00
Kahlua – 26.5%	4.25		Tia Maria - 20%	4.50

*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*

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

**Wifi: Whiteswan**