



## DESSERT MENU

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All of our desserts are homemade

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Sweet sharer for two – Mississippi mud cheesecake, macarons with cream, sorbet, chocolate dipped banana skewers with a Chantilly cream and toffee shot, lemon meringue pie, sticky toffee pudding and chocolate truffles	£14.95
Mississippi mud pie cheesecake with vanilla ice cream	£6.95
Lemon and kiwi meringue roulade with Chantilly cream and mango sorbet	£6.45
Passion fruit crème brûlée with shortbread biscuits	£6.95
Sticky toffee pudding with vanilla ice cream and custard	£6.45
Double chocolate cookie dough with vanilla ice cream	£6.95
Banoffee pie with salted caramel ice cream	£6.45
Homemade chocolate brownie with warm chocolate sauce and vanilla ice cream	£6.45
Ice cream and sorbet selection served in a homemade brandy snap basket	£5.25
Please choose from Vanilla, strawberries and cream, chocolate, honeycomb, salted caramel, mint chocolate chip, raspberry ripple, lemon sorbet, mango sorbet, raspberry sorbet and orange sorbet Our ice creams come from the award winning Cheshire Farm	
Cheese slate – Shropshire blue, Ford Farm cave aged traditional cheddar, Tunworth camembert style cheese and wild garlic yarg with artisan biscuits, caramelised apple, carrot and sultana chutney and grapes	£7.45 /£13.95

## Dessert Wine

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		125ml Glass	500ml Bottle
Torres Moscatel Floralis	Spain	£6.00	£20

**FOOD ALLERGY NOTICE** – If you have a food allergy or special dietary requirement please inform a member of the hospitality team. **Thank you**

All our food is freshly cooked to order. We try to use local Staffordshire suppliers for all our fresh produce and fish from sustainable sources wherever possible. An optional service charge of 10% may be added to the bill for parties of 8 or more.

T: 01782 680343 [www.theswanwithtwonecks.co.uk](http://www.theswanwithtwonecks.co.uk)

## AFTER DINNER DRINKS

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### COCKTAILS

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<b>Espresso Martini</b> - Cariel vanilla vodka, coffee liqueur, vanilla sugar syrup, fresh espresso	£6.95
<b>Lemon Meringue Martini</b> - Citrus vodka, fresh lemon juice, sugar syrup and egg white	£6.95
<b>Maple Derby</b> - Markers Mark, maple syrup, maraschino liqueur, angostura bitters	£7.95

### WHISKY

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<b>Nikka 'from the barrel'</b> (Japan)	£6.00
<b>Lagavulin 16 yr old</b> (Islay)	£5.60
<b>Macallan 10yr old</b> (Highland)	£4.75
<b>Monkey Shoulder blended</b> (Speyside)	£3.75

### PORT

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<b>Grahams Six Grapes 100ml</b>	£5.50
<b>Grahams 10yr Tawny 100ml</b>	£7.25
<b>Grahams Quinta dos Malvedos 2004 37.5cl</b>	£32.95

### BRANDY

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<b>Torres Jaime 1</b> (Voted worlds best brandy 2015)	£7.95
<b>Baron de Sigognac</b> (Armagnac)	£4.00
<b>Courvoiser VS</b>	£3.30
<b>Remy Martin X.O.</b>	£9.95

### COFFEE

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<b>Cafetiere serve</b> (Choose from - Java, Costa Rica, Columbian)	£3.00
<b>Americano</b>	£2.65
<b>Latte</b>	£2.75
<b>Cappuccino</b>	£2.75
<b>Double espresso</b>	£3.00
<b>Espresso</b>	£2.25
<b>Filter coffee (free refill)</b>	£2.50
<b>Mocha</b>	£2.95
<b>Selection of teas and fruit teas available</b>	£2.25

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