



## DESSERT MENU

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All of our desserts are homemade

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<b>Sweet sharer</b> – White chocolate & passionfruit cheesecake, macarons with cream, sorbet, chocolate dipped banana skewers with a Chantilly cream and toffee shot, lemon meringue pie, sticky toffee pudding and chocolate brownie	<b>16.<sup>95</sup></b>
<b>White chocolate &amp; passionfruit cheesecake</b> with vanilla ice cream and honeycomb crumb	<b>6.<sup>95</sup></b>
<b>Black forest meringue roulade</b> with kirsch berries and Chantilly cream	<b>6.<sup>45</sup></b>
<b>Vanilla crème brûlée</b> with shortbread biscuits	<b>6.<sup>95</sup></b>
<b>Sticky toffee pudding</b> with vanilla ice cream and custard	<b>6.<sup>95</sup></b>
<b>Double chocolate cookie dough</b> with vanilla ice cream	<b>7.<sup>45</sup></b>
<b>Apple &amp; blackberry crumble</b> with custard	<b>5.<sup>95</sup></b>
<b>Homemade chocolate brownie</b> with warm chocolate sauce and vanilla ice cream	<b>6.<sup>95</sup></b>
<b>Ice cream and sorbet selection</b> served in a homemade brandy snap basket 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	<b>5.<sup>45</sup></b>
<b>Cheese slate</b> – 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	<b>7.<sup>45</sup>/13.<sup>95</sup></b>

## Dessert Wine

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		125ml Glass	500ml Bottle
<b>Torres Moscatel Floralis</b>	Spain	<b>6.<sup>00</sup></b>	<b>20.<sup>00</sup></b>

**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

### COCKTAILS

<b>Espresso Martini</b> - Cariel vanilla vodka, coffee liqueur, vanilla sugar syrup, fresh espresso	6. <sup>95</sup>
<b>Lemon Meringue Martini</b> - Black Cow Vodka, Limoncello Liqueur, sugar syrup, lemon juice and egg white	6. <sup>95</sup>
<b>Chocolate Old Fashioned</b> - Diplomatico Mantuano rum, crème de cacao, chocolate syrup & angostura bitters	7. <sup>95</sup>

### WHISKY

<b>Nikka 'from the barrel'</b> (Japan)	6. <sup>00</sup>
<b>Lagavulin 16 yr old</b> (Islay)	5. <sup>60</sup>
<b>Macallan 10yr old</b> (Highland)	4. <sup>75</sup>
<b>Monkey Shoulder blended</b> (Speyside)	3. <sup>75</sup>

### PORT

<b>Grahams Six Grapes</b> 100ml	5. <sup>50</sup>
<b>Grahams 10yr Tawny</b> 100ml	7. <sup>25</sup>
<b>Grahams Quinta dos Malvedos 2004</b> 37.5cl	32. <sup>95</sup>

### BRANDY

<b>Torres Jaime 1</b> (Voted worlds best brandy 2015)	7. <sup>95</sup>
<b>Baron de Sigognac</b> (Armagnac)	4. <sup>00</sup>
<b>Courvoiser VS</b>	3. <sup>30</sup>
<b>Remy Martin X.O.</b>	9. <sup>95</sup>

### COFFEE

<b>Cafetiere serve</b> (Choose from - Java, Costa Rica, Columbian)	3. <sup>00</sup>
<b>Americano</b>	2. <sup>65</sup>
<b>Latte</b>	2. <sup>75</sup>
<b>Cappuccino</b>	2. <sup>75</sup>
<b>Double espresso</b>	3. <sup>00</sup>
<b>Espresso</b>	2. <sup>25</sup>
<b>Filter coffee (free refill)</b>	2. <sup>50</sup>
<b>Mocha</b>	2. <sup>95</sup>
<b>Selection of teas and fruit teas available</b>	2. <sup>25</sup>