



DESSERT MENU

All of our desserts are homemade

Sweet sharer – White chocolate & passionfruit cheesecake, macaroons with cream, sorbet, chocolate dipped banana skewers with a Chantilly cream and toffee shot, lemon meringue pie, sticky toffee pudding and chocolate brownie	16.⁹⁵
White chocolate & passionfruit cheesecake with honeycomb crumb	6.⁹⁵
Vanilla crème brûlée with shortbread biscuits	6.⁹⁵
Sticky toffee pudding with vanilla ice cream	6.⁹⁵
Eton mess meringue roulade with Chantilly cream, fresh berries and raspberry sorbet	6.⁹⁵
Double chocolate cookie dough with vanilla ice cream	7.⁴⁵
Mango panna cotta with blackberry salsa and amaretti biscuits	5.⁹⁵
Homemade chocolate brownie with warm chocolate sauce and vanilla ice cream	6.⁹⁵
Ice cream & sorbet selection served in a homemade brandy snap basket	5.⁴⁵
Ice cream flavours Vanilla, strawberries and cream, chocolate, honeycomb, mint chocolate chip, lemon meringue, toffee fudge and bubblegum	
Sorbet flavours Lemon sorbet, mango sorbet, raspberry sorbet and orange sorbet	
Cheese slate – Hand-picked to offer a great variety of flavours and texture our cheeses come from Harvey & Brockless Cheese Cellar. Our cheese slate is served with a selection of artisan biscuits, carrot & sultana chutney and grapes.	
Quicke's Oak Smoked Cheddar Dorset Blue Vinny Mini Pig ST-Maure-De Touraine Ash AOP Epoisses Large AOP Farleigh Wallop	7.⁴⁵/13.⁹⁵

Dessert Wine

		125ml Glass	500ml Bottle
Torres Moscatel Floralis	Spain	6.⁰⁰	20.⁰⁰

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

AFTER DINNER DRINKS

COCKTAILS

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

WHISKY

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

PORT

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

BRANDY

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

COFFEE

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