

the swan inn

DESSERT MENU

Rum Chocolate Brownie , a gooey, warm dark chocolate brownie, infused with Caribbean Rum. Served with vanilla ice cream [v]	7
Eton Mess , Morello cherry & lemon Eton mess, handcrafted meringues & whipped clotted cream [v] [gf]	6.5
Crème Brûlée , silky smooth set vanilla custard topped with a layer of caramelised sugar. lemon & ginger shortbread sponge [v] [gfo] [n]	6.5
Clementine Sponge Pudding , a clementine & orange sponge filled with a pomegranate sauce. Served with clotted crème anglaise [v]	6.5
Passionfruit Tart , sweet pastry filled with a tangy passionfruit curd, served with raspberry sorbet & a dark chocolate ganache [v]	7
Ice Cream ; vanilla [pb] [gf], chocolate [pb] [gf], salted caramel [pb] [gf], coconut [pb] [gf]	All 1.5 per scoop
Sorbet ; blood orange [pb] [gf], elderflower [pb] [gf], lemon [pb] [gf], raspberry [pb] [gf]	All 1.5 per scoop

Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens. Prices include VAT at the current rate.
[pb] plant based | [v] vegetarian | [gf] gluten free | [n] contains nuts