



THREE SWANS

HOTEL, EATERY & COFFEE HOUSE

DESSERTS

CHOCOLATE & ALMOND TART

Caramel sauce, crème fraîche G, D, E **£6**

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

D, G, E, N **£6**

RASPBERRY & VANILLA PANNA COTTA

Coconut cookie D, G, E **£6**

SUMMER BERRY PUDDING

Clotted cream, berry coulis D, G, E **£6**

SELECTION OF ICE CREAMS & SORBETS

Cookies, whipped cream

D, SD, E, G **£6**

CHEF'S CHEESE SELECTION

Biscuits, fruit, celery, chutney

G, D, CE, SD **£10**

Liqueur
coffee
available

MARTINI MOUSSE

Mango & passion fruit mousse, shot of Prosecco,

strawberry jelly, black pepper tuille G, E, D, SD **£7**

CHEF'S MESSAGE

Adrian and his team love what they do and our food is cooked fresh so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.



Share a snap of your experience using
#FoodDrinkRooms for your chance to win monthly prizes



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*We include a 10% discretionary service charge for all parties of 8 people or over.
100% of all service charges go directly to our teams.*

ALLERGIES AND INTOLERANCES: *If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.*

C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin
N: Nuts / **MO:** Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds

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