

AUTUMN DESSERTS AT THE SWAN

DESSERTS

Warm dark chocolate & chestnut torte, hot fudge sauce, white chocolate & raspberry ripple ice cream **8.50**

Sloe gin cheesecake, blackberry & orange compote, double cream **8.50**

Treacle and apple sponge, toffee sauce, clotted cream ice cream **8.50**

Autumn fruit & toasted hazelnut crumble, vegan vanilla custard **8.50**

3 scoop ice cream / sorbets **7.00**

Affogato; vanilla ice cream, single espresso (veo) **4.75**

Add a shot of Amaretto **4.50**

AFTER DINNER DRINKS

Petit Guiraud Sauternes, La Fleur D'or, France (50ml) **5.00**

Warre's Heritage Ruby Port, NV (50ml) **7.00**

Corney & Barrow Reserve Port (50ml) **3.50**

Burnt Faith Brandy **4.50**

Cotswolds Whiskey Cream (50ml) **5.00**

Bankhall Malt Whiskey **5.50**

Negroni **12.00**

Old Fashioned **12.00**

Espresso Martini **12.00**

Amaretto Sour **12.00**

INDULGENT HOT DRINKS

Liqueur coffee - espresso, brown sugar, cream **8.00**

Hot chocolate - with a touch of indulgence **8.00**

Select from Burnt Faith Brandy, Cotswolds Whiskey Cream, Bankhall Malt Whiskey or Two Drifters Spiced Rum

COFFEE, TEA & MORE

Latte **3.75**

Cappuccino **3.75**

Flat white **3.75**

Americano **3.25**

Macchiato **3.25**

Espresso **2.75**

Double espresso **3.25**

English breakfast tea **3.00**

Speciality tea **3.50**

Hot chocolate **4.00**

www.theswanatforestrow.com | [@theswanatforestrow](https://www.instagram.com/theswanatforestrow)

If you are sitting outside, we kindly ask that you order food & drink at the bar...

If you suffer from allergies please let a member of staff know before ordering.

We offer gluten-free and vegan options. A discretionary service charge of 10 % will be added to your bill.