

THE SWAN HOTEL
NEW ALRESFORD
Hampshire

www.swanhotelalresford.com swanhotelalresford @swanhotelalresford @TheSwanHotel3

(V) VEGETARIAN | (VGO) VEGAN OPTION | (GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION AVAILABLE. PLEASE REQUEST WHEN ORDERING

# PUDDINGS

## (ALL £9 UNLESS STATED)

### CHOCOLATE FONDUE:
A POT OF VELVETY WARM CHOCOLATE SERVED WITH FRESH SEASONAL FRUIT, FLUFFY MARSHMALLOWS, AND CRUNCHY HONEYCOMB PIECES FOR DIPPING *(GF/V)*

### TRADITIONAL BAKEWELL TART:
A CLASSIC ALMOND AND RASPBERRY TART, SERVED WITH SMOOTH POURING CREAM *(V)*

### PEAR AND GINGER CRUMBLE:
TENDER PEARS BAKED WITH WARMING GINGER BENEATH A GOLDEN BUTTERY CRUMBLE TOPPING, SERVED WITH CREAMY VANILLA ICE CREAM *(V)*

### TRIPLE CHOCOLATE BRIOCHE BREAD AND BUTTER PUDDING:
RICH BRIOCHE LAYERED WITH WHITE, MILK, AND DARK CHOCOLATE. BAKED UNTIL GOLDEN AND FINISHED WITH WARM VANILLA CUSTARD *(V)*

### PISTACHIO AND WHITE CHOCOLATE SUNDAE:
PISTACHIO AND WHITE OREO CRUMB, PISTACHIO ICE CREAM WHITE CHOCOLATE MOUSSE, CHOCOLATE SAUCE, WHITE CHOCOLATE PENCIL *(GFO/V)*

### THREE SCOOPS OF DAIRY ICE CREAM:
CHOOSE FROM A SELECTION OF ICE CREAM AND SORBET. SERVED IN A CRISPY BRANDY SNAP BASKET *(GFO/V/VGO)*

### CHEFS CHEESE BOARD: £10.5
A SELECTION OF ARTISAN DORSET CHEESES FROM BOOK AND BUCKET: CRANBORNE BLUE, SMOKED WORDSWORTH, AND BLYTON SHEEP'S MILK CHEESE, SERVED WITH ACCOMPANIMENTS *(GFO/V)*

ALL FRIED ITEMS ARE COOKED IN RAPESEED OIL. IF YOU REQUIRE INFORMATION REGARDING THE PRESENCE OF ALLERGENS IN ANY OF OUR FOOD OR DRINK, PLEASE ASK. WHILST A DISH MAY NOT CONTAIN A SPECIFIC ALLERGEN, DUE TO THE WIDE RANGE OF INGREDIENTS USED IN OUR KITCHEN, FOODS MAY BE AT RISK OF CROSS CONTAMINATION.