Dessert & Cheese Menu





Cheese Menu

3 Cheese

5 Cheese

£7.50 £10.00

Cheese Selection

Served with Grapes, Celery, Homemade Chutney and Water Biscuits. Please select up to three or five from the following list:

Double Gloucester

Traditional unpasteurized semi hard cheese with an imposing flavour of nuttiness, citrus and hints of onion. It has a rich buttery taste and flaky texture.

Cotswolds Organic Brie

Sweeter and more delicate than French brie.

Welsh Colliers Cheddar

Smooth and creamy, slight crumbliness, is produced from a single creamery using specially selected milk in North Wales.

Smoked Applewood

A firm textured cheese, smooth and creamy with a distinct smokey flavour. The flavour is guite strong which appeals to most.

Oxford Blue

A full fat soft blue cheese with a creamy consistency and sharp clean flavour.

Chef's Guest Cheese

Selection of Port

	Glass	Bottle
Cockburns Ruby Port	£3.00	£40.00
Graham's LBV Port	£3.80	£49.95

Food Allergies and Intolerance: Before ordering your food and drink, please speak to a member of our staff if you need to know about ingredients.

Prices include VAT. No service charge is added except for tables of seven or more adults when an optional 10% will be added to your bill.

Dessert Menu

Sticky Toffee Pudding with Hot Toffee Sauce, Vanilla Ice Cream	£6
Vanilla Panna Cotta with Berry Compote, Crisp Tuile	£6
Milk Chocolate and Raspberry Mousse with Almond Wafer, Raspberry Sorbet	£6
Spiced Apple and Sultana Crumble with Cinnamon Ice Cream	£6
Baked Cheesecake with Caramelised Orange, Honeycomb	£6
Lemon Meringue Pie	£6

Ice Cream and Sorbets

£1.75 per scoop £5.00 for three scoops

House Ice Creams Vanilla Pod, Strawberry, Chocolate, Cinnamon, Rum and Raisin, Pistachio, Salted Caramel

House Sorbet Mango, Raspberry, Orange, Lemon

Dessert Wine

Glass (125 ml.)Half BottleChateau Septy, Monbazillac£5.50£15.95

A wealth of intense sweet fruit from South Western France Rich and Impressive

Oxfordshire Hotels www.oxfordshire-hotels.co.uk