

# Dessert & Cheese Menu



## Cheese Menu

3 Cheese	£7.50
Each Additional Cheese	£1.50

## Cheese Selection

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

### Cornish Yarg

*Creamy and soft nettle wrapped cows milk cheese with a crumbly texture in the middle.*

### 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 quite 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

	<i>Glass</i>	<i>Bottle</i>
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.*

## Dessert Menu

Whisky Treacle Tart <i>with Stem Ginger Ice Cream</i>	£6.75
Eton Mess	£6.50
Honey and Lavender Mousse <i>with Candied Orange &amp; Sorbet</i>	£6.50
Rhubarb and Almond Crumble <i>with Vanilla Ice Cream, Custard</i>	£6.75
Baked White Chocolate Cheesecake <i>with Raspberry Sorbet</i>	£6.75

## Ice Cream and Sorbets

£1.75 per scoop  
£5.00 for three scoops

House Ice Creams  
*Vanilla Pod, Strawberry, Chocolate, Oriental Stem Ginger,  
Pistachio, Honeycomb*

House Sorbet  
*Raspberry, Orange, Lemon, Blackcurrant*

Oxfordshire Hotels  
[www.oxfordshire-hotels.co.uk](http://www.oxfordshire-hotels.co.uk)