

# Dessert & Cheese Menu



## Cheese Menu

3 Cheese	£8.00
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 smoky 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
Taylor's 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

Tonka Bean Rice Pudding <i>with Honeycomb and Vanilla Ice Cream</i>	£6.75
Blood Orange Mousse, Poached Clementine <i>with Citrus Sorbet</i>	£7.00
Warm Pear and Almond Tart <i>with Honeycomb Ice Cream</i>	£7.00
Bread and Butter Pudding <i>with Sultanas, Honey, Clotted Cream</i>	£6.95
Amaretto and Chocolate Pot <i>with Salted Caramel Ice Cream</i>	£7.25

## Ice Cream and Sorbets

£1.75 per scoop  
£5.00 for three scoops

### House Ice Creams

*Vanilla Pod, Strawberry, Chocolate, Salted Caramel,  
Pistachio, Rum and Raisin, Honeycomb*

### House Sorbet

*Raspberry, Orange, Lemon, Blackcurrant*

## Dessert Wine

Monbaziliac	125ml	£5.50
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