

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
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

Poached Pear <i>with Whiskey Cream, Cherries, Granola</i>	£7.00
Yorkshire Rhubarb and Mint Parfait <i>with Brandy Snap and Raspberry Compote</i>	£7.00
Pecan Pie <i>with Vanilla Ice Cream</i>	£7.25
Honey Pannacotta <i>with Orange, Passion Fruit and Coconut</i>	£7.25
Chocolate and Ammaretto 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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