

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

Spiced Bread & Butter Pudding £7.00
Clotted Cream Ice Cream

Warm Apple & Plum Crumble £7.00
Ginger Ice Cream

Whiskey Treacle Tart £7.25
Vanilla Ice Cream

Tiramisu £7.00
with Biscotti

Dark Chocolate Delice £7.25
Coffee Ice Cream, Honey and Salted Popcorn

Warm Christmas Pudding £7.00
Brandy Sauce, Cinnamon Ice Cream

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, Clotted Cream*

House Sorbet

Raspberry, Orange, Lemon

Oxfordshire Hotels
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