

# JOSÉ PIZARRO

THE SWAN INN

## Desserts

### Sticky toffee pudding

PX toffee sauce and vanilla ice cream

Cream Matusalem, González Byass, Jerez

### Chocolate, cereza, naranja sanguina y merengue de almendras

Rich chocolate mousse, sour Cherry molasses, blood orange and almond meringue

Espresso Martini

### Tarta de queso Vasca

Basque cheesecake with blueberries

Moscatel, Marco Fabio

### Helados y sorbetes

Ice cream and sorbet

Ask for today's selection

Pedro Ximénez 1827, Osborne, Jerez

### Queso Mahón curado, tarta Eccles y reduccion de vinagre de PX

Traditional Eccles cake, aged Mahon , PX reduction

Palo Cortado, Capuchino VORS, Osborne, Jerez

## Dessert cocktail

### Espresso martini

Px, tía maria, grey goose and double espresso

## Sweet sherry

50ml bottle

6.5	Pedro Ximénez 1827, Osborne	6.5	44.5
	Matusalem VORS, González Byass	13	75
13	PX Venerable VORS, Osborne	15	130.5

## Dessert Wine

100ml bottle

	Moscatel, Marco Fabio	8.5	38
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## Spanish Brandy

50ml

11	Torres 10 38% oak, raisin		7.5
	Jaime I 38% spices, plums		23.5
8.5	Carlos I PX 40.3% liquorice, cocoa		10.5
6	Carlos Imperial XO 40%		10
	Valdespino, Solera Gran Reserva 42.5%		17.5
	Cardenal Mandoza 42% raisins, prunes		18.5

6.5

## Liqueurs

11	Patxaran Baines 30%		7
	Orujo blanco 43%		6.5
	Orujo de hierbas 32%		6.5
19	Orujo crema de licor 17%		6.5
	Licor 43 31%		5.75

11.5

Please inform your waiter if you have any allergies or special dietary requirements.

A discretionary service charge of 12.5% will be added to your bill. VAT at standard rate.