

# José Pizarro

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## THE SWAN INN

### Dessert Menu

*with recommended beverage pairing*

Basque cheesecake	7.5
Wild berries stew	
2016 Moscatel, Jorge Ordoñez, Malaga, Spain 50ml	7
Sticky toffee pudding	6
PX toffee sauce & vanilla ice cream	
Cream Matusalem, González Byass, Jerez 50ml	12
Chocolate pot	5.5
JP EV olive oil, maldon salt, biscuit	
Espresso Martini	9.5
Ice cream & sorbets	5.5
Ask for todays selection	
Pedro Ximenez 1827, Osborne, Jerez 50ml	5.5
Spanish cheese selection	7/13.5
Membrillo & picos	
Palo Cortado, Capuchino VORS, Osborne, Jerez 75ml	15.5

<b>Dessert Wine &amp; Sweet Sherry</b>	<b>50ml</b>	<b>Btl</b>
2016 Moscatel, Jorge Ordoñez, Málaga 10.5% 37.5cl	7	50
Pedro Ximénez 1827, Osborne, Jerez 17% 75cl	5.5	38.5
Cream Matusalem VORS, González Byass, Jerez 20.5% 37.5cl	12	65
Pedro Ximénez Venerable VORS, Osborne, Jerez 17% 50cl	11.5	120

### **Cocktails After Dinner**

Espresso Martini	9.5
<i>PX 1827, Tia Maria, Reyka vodka &amp; double espresso</i>	

<b>Spanish Brandy</b>	<b>50ml</b>
Torres 10 38% ~ oak, raisins	5.5
Conde Osborne 40.5% ~ plums, vanilla	7.5
Jaime I 38% ~ spices, plums	12.5
Carlos I PX 40.3% ~ liquorice, cocoa	9.5
Valdespino, Solera Gran Reserva 42.5%	11
Cardenal Mendoza 40% ~ dark chocolate, dry fruits	14

<b>Liqueurs</b>	<b>50ml</b>
Patxaran Baines 30%	5
Orujo blanco 43%	6
Orujo de hierbas 32%	6
Licor 43 31%	5.5