

# José Pizarro

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## THE SWAN INN

### Dessert Menu

<b>Basque cheesecake</b>	<b>7</b>
Wild berries stew	
2016 Moscatel, Jorge Ordoñez, Malaga, Spain 50ml	8
<b>Sticky toffee pudding</b>	<b>5</b>
PX toffee sauce & vanilla ice cream	
Osborne PX 1827 sherry 50ml	5
<b>Chocolate pot</b>	<b>4.5</b>
JP olive oil, maldon salt, biscuit	
Espresso Martini & PX 1827 sherry	8
<b>Ice cream &amp; sorbets</b>	<b>5.5</b>
Ask for todays selection	
Espresso Martini & PX 1827 sherry	8
<b>Spanish cheese selection</b>	<b>6.5/12</b>
membrillo & picos	
Palo Cortado, Capuchino VORS, Osborne, Jerez 75ml	15

## Dessert Wine & Sweet Sherry

50ml Bott

2016 Moscatel, Jorge Ordoñez, Malaga, Spain (375ml)	6	45
Pedro Ximénez 1827, Osborne, Jerez 17% (750ml)	5	37.5
Cream Matusalem VORS, González Byass, Jerez 20.5% (375ml)	7	50
Pedro Ximénez Venerable VORS, Osborne, Jerez 17% (500ml)	11.5	110

## Cocktails After Dinner

Espresso Martini	8
PX 1827, Tia Maria, Reyka vodka & double espresso	

## Spanish Brandy

50ml

Torres 10 38% ~ oak, raisins	5.5
Conde Osborne 40.5% ~ plums, vanilla	7.5
Jaime I 38% ~ spices, plums	12.5
Carlos I 40% ~ orange, coco	9.5
Valdespino, Solera Gran Reserva 42.5%	11
Cardenal Mendoza 40% ~ dark chocolate, dry fruits	14

## Liqueurs

50ml

Patxaran Baines 30%	5
Orujo blanco 43%	6
Orujo de hierbas 32%	6
Licor 43 31%	5.5