

Homemade Puddings

Pear Tart Tatin
with Pear Puree, Mascarpone
and Toasted Almonds £7.25
(baked to order please allow up to 15 minutes)

suggested wine
Sauternes, Chateau de la Chartreuse, France

Strawberry & Passion Fruit Pavlova £6.95

suggested sparkling wine
Pelorus, Cloudy Bay, New Zealand

Valrhona Chocolate Fondant
with Peanut Butter Ice-cream
and Salted Caramel £7.95

suggested wine
Black Noble, De Bortoli, Australia

Apple & Cinnamon Spring Rolls
with Vanilla Ice-cream
and Rhubarb Panna Cotta £6.95

suggested wine
Pacherenc, Rive Haute Reserve 2006

Assiette of Black Swan Puddings £14.95

Black Swan Cheese Board

£9.95

Coverdale

Wensleydale Creamery, Hawes

Delicate creamy cheese with a slightly crumbly texture.
Coverdale has a slightly sharper flavour than Wensleydale and is extremely Smooth.

Oxford Isis

Oxford Cheese Company

This cows milk cheese is sprayed and ripened with Oxfordshire Honey Mead to achieve a soft, creamy, full-flavoured cheese with a flowery aroma.

Golden Cross Goat's Cheese

Golden Cross Cheese Company, Lewes, East Sussex

This log-shaped Goat's milk cheese is creamy and full flavoured with a light dusting of charcoal.

Vintage Lincolnshire Poacher

Ulceby Grange, Alford, Lincolnshire

This cheese has been matured for 18 to 22 months. It has depth and complexity with a lovely smooth lingering aftertaste, often with a hint of sweetness.

Guernsey Gold

Butlers Cheeses, Preston, Lancashire

This golden cheese has a soft, smooth texture rather like Camembert.
Made handmade using Guernsey Cows Milk.

Swaledale Blue

The Swaledale Cheese Company, Richmond

Creamy in colour with distinctive blue veins running throughout.
Soft moist open texture complimented by a mild smooth flavour with a slight tang.

served with Biscuits, Fruit and Homemade Chutney