



DESSERT

Bread & Butter Pudding

Fresh bread layered with marmalade & raisins served with warm Devonshire custard

Treacle Tart

Short crust pastry with treacle and citrus filling Served with Cornish double cream

Sticky Toffee Pudding

Soft & dark sponge with rich toffee sauce Served with stem ginger ice cream

Cheesecake of the Day

With crumbly digestive base and Shaftesbury cream cheese, please ask for today's flavor

Fresh Strawberry Eton Mess

Homemade meringue, Cornish cream, west country strawberries (seasonal) makes up our take on this classic

Creme Brûlée

Cornish cream, black dog village free range eggs and Madagascan vanilla pods gently set with crunchy caramel top

Dark Chocolate Brownie

Warm and rich with Belgium chocolate ganache raspberries and clotted cream vanilla ice-cream

All £5.95

Our Collection of West Country Cheese

*Creamy Somerset brie
Dorset smoked applewood cheddar
North Leaze Somerset grade 1 stilton
Longmans creamery Somerset mature cheddar
Served with Sisley's Cornish fruit chutney, pickled onions, celery and Jacobs cream crackers
£7.95*

Lovington's Ice Cream

From the quiet village of Lovington, deep in the heart of Somerset we bring you real dairy ice cream

Vanilla clotted cream

Double chocolate

Salted caramel

Mint chocolate chip

Butterscotch

Stem Ginger

Strawberry

Rum & Raisin

*£1.60 1 scoop
£3.20 2 scoops
£4.80 3 scoops*

Descriptions of dishes above do not include all ingredients. We use many ingredients, some of which you may be allergic to and may pose a danger to you. We are happy to discuss your menu and offer a meal which will be free of your particular allergen. Please ask to speak to one of our allergy-aware team.

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