DESSERTS

Sticky Toffee Pudding £6.45

Butterscotch sauce, vanilla ice cream V G, E, D 857 Kcal

Winter Spiced Plum Frangipane Tart £7.25

Clotted cream V G, N, E, D, SD 1258 Kcal

Apple & Rhubarb Crumble £7.45

Custard V G, D, SD 474 Kcal

Vegan Chocolate & Caramel Tart £7.95

Vegan ice cream, chocolate soil VE S, SD 155 Kcal

Cinder Toffee & Chocolate Sundae

Vegan whipped cream VE S, SD 906 Kcal

Malteser Sundae £7.95

Chocolate & vanilla ice cream, caramel sauce V G, N, S, E, D 501 Kcal

Chef's Cheeseboard £9.95

Celery, grapes, chutney, crackers G, N, S, E, D, CE, SE 929 Kcal



Three Swans Hotel

" ()ne cannot think well, love well, sleep well, if one has not dined well."

VIRGINIA WOOLF

Head Chef Deepak and his kitchen team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian VE: Vegan GF: Gluten-Free. Adults need around 2000 Kcal a day. If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

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