DESSERTS

Sticky Toffee Pudding
Shortbread crumb, clotted cream ice cream,
tempered chocolate, cinnamon sherbet
SD, S, E, D / 1103 kcal VEO, GF 9.00

Chef's Recommendation
Caramelised Apple Crumble Cheesecake
Cinnamon & toffee syrup **E, D** / 1160 kcal GF, V 8.00

Affogato
Fruit & nut biscotti, fresh berries, marshmallow,
vanilla ice cream, espresso
G, N, D, SD / P, S, SE / 327 kcal V, GFO 10.00

Orange & Cinnamon Panna Cotta
Shortbread crumb, candied orange, plum compote
SD, S / P, E, D, CE, MU, SE, N / 732 kcal 8.00

Dark Chocolate & Hazelnut Tart
Coffee crème anglaise, Brandy snap biscuit, salted caramel ice cream
N, S, SD / P, D / 1024 kcal GF 9.00

Cheese Board
Selection of cheese, celery, chutney, grapes, cracker selection
G, D, CE, SD, S / P, N, MU, SE / 897 kcal 14.00

All desserts pair perfectly with **Sauternes** –
an elegant sweet wine with rich fruit and honeyed character

HOT DRINKS

Americano 3.75
Espresso 3.25
Latte 4.15
Cappuccino 4.15
Flat White 4.15
Macchiato 3.75
Cortado 3.55
Mocha 4.55
Cafetière 3.55
Chai Latte 4.35
Hot Chocolate 4.25
Deluxe Hot Chocolate 5.00
Babyccino 1.35
Puppuccino 1.35

TEA

Everyday Brew 3.45
Darjeeling Earl Grey 3.70
Mao Feng 3.70
Jasmine Pearls 3.70
Liquorice & Peppermint 3.70
Super Fruit 3.70
Lemon & Ginger 3.70

Swan Hotel

Wells

NOVEMBER 2025
Which? Recommended Provider
LARGE HOTEL CHAINS

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Wine Pairing Seasonal Special **V (VO):** Vegetarian (on request)
VE (VEO): Vegan (on request) **GF (GFO):** Gluten-Free (on request)

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.

Allergens (**Contains** / May Contain): 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

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. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.