

# SWAN

A GLASS OF RATHFINNY BRUT '18, SUSSEX 11.5

## TO SHARE

SOURDOUGH Marmite butter v 3

NOCELLARA OLIVES ve ngc 4.5

CROSTINI tapenade ve 4.5

FENNEL SALAMI piccalilli ngc 7.5

## TO START

CARROT AND CORIANDER SOUP ve ngc 8.5

BEETROOT CARPACCIO goat's curd, sorrel, pine nuts v ngc 11.5

LEEK AND JERUSALEM ARTICHOKE SALAD black truffle dressing ve ngc 13.5

SCOTTISH SALMON TARTAR salmon caviar, pickled cucumber, dill ngc 14.5

DORSET CRAB avocado, Marie Rose ngc 16.5

CHANTERELLE MUSHROOMS soft St.Ewes hens' egg, lardons 14.5

## TO FOLLOW

GRILLED POLENTA STEAK butternut squash, sun-dried tomatoes ve ngc 19.5

WILD MUSHROOM PEARL BARLEY RISOTTO crispy kale v 22.5

ROAST CORNISH COD parsley root, dill vierge ngc 27.5

RED MULLET mussel & prawn stew, saffron potatoes, aioli, toast 32.5

CONFIT DUCK LEG Coco de Paimpol bean and parsley ragout ngc 25.5

HIGHLAND VENISON LOIN Savoy cabbage, parsnips, blackberries ngc 29.5

300g HEREFORD RIBEYE baby gem salad, bearnaise sauce ngc 39.5

HERB-CRUSTED SALT MARSH LAMB SADDLE green beans, thyme jus 75 for two

## TO ACCOMPANY

BUTTERHEAD SALAD vinaigrette ve ngc

TENDERSTEM BROCCOLI ve ngc

HERITAGE CARROTS parsley dressing ve ngc

ROASTED NEW POTATOES ve ngc

SKINNY CHIPS ve ngc

5.5