

SWAN

A GLASS OF RATHFINNY BRUT '18, SUSSEX 11.5

RIVER VIEW MENU

TWO COURSES 27.5 | THREE COURSES 32

TO START

CARROT AND CORIANDER SOUP ve ngc

Grüner Veltliner, Domaine Wachau 8.8

BABY LEEK egg mimosa, wholegrain mustard dressing v

Albariño Pazo de Lusco '22 8.5

CASHEL BLUE endive, apple and walnut salad

Riesling Kabinet, Weingut Famili Rauen '22 8.9

TO FOLLOW

GRILLED POLENTA butternut squash, sun-dried tomatoes ve ngc

Côtes du Rhône, Le Serre de la Garde, Dom. Fond Croze '21 8.9

FISH OF THE DAY Coco de Paimpol bean and parsley ragout ngc

Muscadet sur Lie V.V, Dom. R La Grange '22 7.9

CORN-FED CHICKEN BREAST hispi cabbage, mash, wild mushroom sauce

Lagrein 'Rubeno' Cantina Andrian '23 8.5

Matching wines 12.5cl

TO ACCOMPANY

BUTTERHEAD SALAD vinaigrette ve ngc

TENDERSTEM BROCCOLI ve ngc

HERITAGE CARROTS parsley dressing ve ngc

ROAST NEW POTATOES ve ngc

SKINNY CHIPS ve ngc

5.5

TO FINISH

TART OF THE DAY v

BLACKBERRY TRIFLE ve ngc

ROAST FIG goat's curd, truffle honey

For a glass of wine to take to the theatre, please ask your server