

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 and 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

SUNDAY ROASTS

ROAST KENTISH CHICKEN pork & sage stuffing, carrot, Swiss chard,
roast potatoes, Yorkshire pudding & homemade gravy 25

ROAST SCOTTISH SIRLOIN roast bone marrow, carrot, Swiss chard,
roast potatoes, Yorkshire pudding & homemade gravy 27

SWAN

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

TO FINISH 8.5

BLACKBERRY TRIFLE ve ncg
BUTTERMILK PANNA COTTA roast figs, lemon zest v ngc
HAZELNUT CHOUX BUN v
STICKY TOFFEE PUDDING Cornish clotted cream v
DARK CHOCOLATE TART salted caramel, coffee cream v

NEAL'S YARD CHEESE 16.5

Tunworth, Hampshire
Cashel Blue, Tipperary v
Yoredale Wensleydale, Yorkshire

CADILLAC, SECRET de BIAC '09 10cl 12.5

PORT, QUINTA DO NOVAL LBV '16 10cl 8

NOVUS TEA, EXTRACT COFFEE 3.8