

SWAN

MONDAY TO SATURDAY BAR MENU

TO SHARE

- LONDON SOURDOUGH Somerset butter v 4
- HOUSE MARINATED OLIVES ve ngc 5
- ROSEMARY CHIPS ve ngc 6
- SMOKED ALMONDS ve ngc 4
- PARMESAN FRIES v ngc 7
- WHITE BEAN HUMMUS, FLATBREAD ve 8
- HALF A PINT OF ATLANTIC PRAWNS Marie Rose sauce ngc 11
- CORNISH SARDINES ON TOAST salsa verde 9
- SOLE GOUJONS wild garlic ali-oli 8
- SMOKED DUCK CROQUETTES 8
- BLACK PIG HAM ngc 10
- RARE BREED PORK & APPLE SAUSAGE ROLL roast apple & grain mustard sauce 6.5
- BEEF LASAGNA (for two) English leaf salad 35

NOT TO SHARE

- SOUP OF THE DAY freshly baked bread & butter v 8
- GOAN CURRY aubergine & sweet potato curry, coconut rice, onion bhaji, naan bread ve 16
- SMOKED FISHCAKE wilted spinach, poached egg, hollandaise sauce 16
- SHETLAND MUSSELS Curious cider, shallot & cream sauce, fries, ciabatta 19
- FISH & CHIPS Curious Brew IPA batter, mushy peas, tartare sauce 21
- CAESAR SALAD silver skin anchovies, garlic croutons, Twineham Grange cheese 14.5 + *chicken* 4
- CHEESEBURGER smoked cheddar, iceberg, burger sauce, pickles, onion rings, fries 19.5
- CUMBERLAND SAUSAGE RING mash, onion gravy, crispy onion rings 18
- CHICKEN SCHNITZEL apple & fennel slaw 20
- PIE OF THE DAY 20

PUDDINGS

- VANILLA ICE CREAM SUNDAE raspberry coulis, meringue v ngc 8
- CHOCOLATE ICE CREAM SUNDAE Oreo, brownie, chocolate fudge v 8
- STICKY TOFFEE PUDDING vanilla ice cream v 8
- WARM VANILLA RICE PUDDING raspberry compot v ngc 7
- HOMEMADE SCONES clotted Devonshire cream and seasonal jam v 6 **served until 6**
- CASHEL BLUE Eccles cake 8
- THREE DARK CHOCOLATE TRUFFLES ve ngc 4.5

SWAN

SUNDAY BAR MENU

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- HOUSE MARINATED OLIVES ve ngc 5 | SMOKED ALMONDS ve ngc 4
- ROSEMARY CHIPS ve ngc 6 | PARMESAN FRIES v ngc 7
- WHITE BEAN HUMMUS, FLATBREAD ve 8
- HALF A PINT OF ATLANTIC PRAWNS Marie Rose sauce ngc 11
- CORNISH SARDINES ON TOAST salsa verde 9
- SOLE GOUJONS wild garlic alioli 8
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SUNDAY ROASTS

- ROAST CAULIFLOWER tenderstem broccoli, gravy v 22.5
 - PORK BELLY apple sauce 24.5
 - CORN-FED CHICKEN BREAST 25.5
 - SIRLOIN OF BEEF horseradish cream 28.5
- Roast served with roast potatoes, confit swede & thyme, carrot fondant, buttered hispi cabbage, Yorkshire pudding & gravy*

SIDES

- GRAVY 3 | CAULIFLOWER CHEESE v 6.5 | ROAST POTATOES v ngc 6.5

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- THREE DARK CHOCOLATE TRUFFLES ve ngc 4.5