

# SWAN

## TO SHARE

SMOKED ALMONDS ve ngc 4  
LONDON SOURDOUGH Somerset butter v 4  
HOUSE MARINATED OLIVES ve ngc 5  
BLACK PIG HAM ngc 10

## TO START

PENNY BUN MUSHROOM PARFAIT pickled shallot, linseed cracker, truffle, nasturtiums ve ngc 11  
HERITAGE BEETROOT Rosary goat curd, spring leaves, pickled walnuts v 13  
CORNISH FISH SOUP croutons, Cornish Yarg 12  
SHETLAND MUSSELS Curious cider, shallot & cream sauce ngc 12  
PRESSED HAM HOCK piccalilli, sourdough, English mustard dressing 12  
CURED VAR SALMON grain mustard & dill sour cream, Guinness soda bread 15

## TO FOLLOW

NEW SEASON ASPARAGUS white asparagus, St. Ewe's egg, Twineham Grange, wild garlic emulsion, Jersey royals v ngc 25.5  
ROAST COD leeks, crushed potatoes, green sauce ngc 28

## TO SHARE

BAKED WHOLE SEABASS roast peppers & sweet onions, Jersey royals 60  
SHORT-RIB AND CURIOUS ALE SUET PIE bone marrow, Tunworth mash 52

## SUNDAY ROASTS

ROAST CAULIFLOWER tenderstem broccoli, gravy v 22.5  
PORK BELLY apple sauce 24.5  
SUFFOLK CORN-FED CHICKEN BREAST swede, carrot purée 25.5  
SIRLOIN OF BEEF horseradish cream 28.5

*Roast are served with roast potatoes, confit swede and thyme, carrot fondant,  
buttered hispi cabbage, Yorkshire pudding and gravy*

## TO ACCOMPANY

### ALL 6

TRIPLE COOKED CHIPS | JERSEY ROYALS chive and butter emulsion  
CAULIFLOWER CHEESE | BROCCOLI chilli and garlic  
GREEN PEAS lettuce, shallots | ENGLISH BUTTERLEAF SALAD crispy shallots

# SWAN

## TO FINISH 10

### TART OF THE DAY v

RASPBERRY & RHUBARB FOOL ve ngc

BLACK FOREST GATEAUX kirsch-soaked cherries v

STICKY TOFFEE PUDDING clotted cream vanilla ice-cream v

CASHEL BLUE Eccles cake v

CADILLAC, SECRET de BIAC '15 10cl 12.5

PORT, QUINTA DO NOVAL LBV '16 10cl 8

## DESSERT COCKTAILS 10

### AFTER EIGHT

Baileys, creme de menthe, double cream and milk

SALTED CARAMEL ESPRESSO MARTINI

Finlandia vodka, double espresso, salted caramel

NOVUS TEA, EXTRACT COFFEE 3.8