

SWAN

BAR MENU MONDAY TO SATURDAY

TO SHARE

SOURDOUGH & BUTTER v 4
SMOKED ALMONDS ve ngc 4
HOUSE MARINATED OLIVES ve ngc 5
HUMMUS smoked paprika, crisp bread ve 7
MUSHROOM CROQUETTES devilled sauce v 7
KOREAN FRIED CHICKEN hot honey, sesame 8
CRACKLING espelette pepper, sage, apple ketchup ngc 5
HASH BROWN truffle mayonnaise, Parmesan v ngc 7
FENNEL SALAMI ngc 7 | COPPA ngc 8

NOT TO SHARE

GOAN VEGETABLE CURRY coconut rice, poppadom's, crispy curry leaves ve ngc 18
SUFFOLK TOMATOES goats curd, basil pesto v ngc 12
WELSH RAREBIT pickled walnut ketchup, sourdough v 12
GREEN GODDESS DRESSING brined iceberg lettuce, crispy shallot ve 8
CAESAR SALAD romaine lettuce, anchovy, Parmesan, croutons 15 + *chicken* 5
SHETLAND MUSSELS ON TOAST sriracha butter sauce, samphire, Koffman fries 17
FISH & CHIPS Curious Cider battered haddock, chips, mushy peas, tartare sauce, curry sauce ngc 21
VEAL SCHNITZEL Holstein, Koffman fries, fried hens' egg, capers, anchovy & lemon brown butter 25
8OZ ANGUS CHEESEBURGER smoked pickles, burger sauce, crispy shallots, Koffman fries 19.5
FLAT IRON STEAK Koffman fries, bearnaise, watercress *served pink* ngc 25
CUMBERLAND SAUSAGES mash, onion gravy, crackling, sage crisps 16

PUDDINGS

CHOCOLATE BROWNIE vanilla ice cream v 7.5
GOOSEBERRY FOOL gingerbread crumb, toasted buckwheat, honeycomb sprinkles ve ngc 8
STICKY TOFFEE PUDDING vanilla ice cream, toffee sauce, honeycomb v 8
CHILLED VANILLA AND CARDAMON RICE PUDDING BRULEE poached apricots v ngc 8
TUNWORTH CHEESE truffle honey, roasted figs v 9
ICE CREAM v & SORBET ve two scoops 4.5 three scoops 6.5
vanilla, chocolate or raspberry ripple ice cream | lemon or raspberry sorbet
HOMEMADE SCONES clotted Devonshire cream and seasonal jam v 6 **served until 6**

SWAN

SUNDAY BAR MENU

TO SHARE

FENNEL SALAMI ngc 7 | COPPA ngc 8
SOURDOUGH & BUTTER v 4 | HOUSE MARINATED OLIVES ve ngc 5
SMOKED ALMONDS ve ngc 4 | HUMMUS smoked paprika, crisp bread ve 7
KOREAN FRIED CHICKEN hot honey, sesame 8
CRACKLING espelette pepper, sage, apple ketchup ngc 5
HASH BROWN truffle mayonnaise, Parmesan v ngc 7
MUSHROOM CROQUETTES devilled sauce v 7

NOT TO SHARE

GOAN VEGETABLE CURRY coconut rice, poppadom's, crispy curry leaves ve ngc 18
SUFFOLK TOMATOES goats curd, basil pesto v ngc 12
WELSH RAREBIT pickled walnut ketchup, sourdough v 12
GREEN GODDESS DRESSING brined iceberg lettuce, crispy shallot ve 8
CAESAR SALAD romaine lettuce, anchovy, Parmesan, croutons 15 + *chicken* 5
SHETLAND MUSSELS ON TOAST sriracha butter sauce, samphire, Koffman fries 17
FISH & CHIPS Curious Cider battered haddock, chips, mushy peas, tartare sauce, curry sauce ngc 21
8OZ ANGUS CHEESEBURGER smoked pickles, burger sauce, crispy shallots, Koffman fries 19.5
CUMBERLAND SAUSAGES mash, onion gravy, crackling, sage crisps 16

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
RUMP OF BEEF cauliflower puree, glazed carrot 28.5

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

SIDES

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

PUDDINGS

CHOCOLATE BROWNIE vanilla ice cream v 7.5
GOOSEBERRY FOOL gingerbread crumb, toasted buckwheat, honeycomb sprinkles ve ngc 8
STICKY TOFFEE PUDDING vanilla ice cream, toffee sauce, honeycomb v 8
CHILLED VANILLA AND CARDAMON RICE PUDDING BRULEE poached apricots v ngc 8
TUNWORTH CHEESE truffle honey, roasted figs v 9
ICE CREAM v & SORBET ve two scoops 4.5 three scoops 6.5
vanilla, chocolate or raspberry ripple ice cream | lemon or raspberry sorbet
HOMEMADE SCONES clotted Devonshire cream and seasonal jam v 6 **served until 6**