

# SWAN

## VALENTINE'S DAY EVENING MENU 2025

### TO SHARE

- SOURDOUGH Marmite butter v 3
- NOCELLARA OLIVES ve ngc 4.5
- CROSTINI tapenade ve 4.5
- ORANGE CHICKEN LIVER PARFAIT pickled onion 7.5

### TO START

- PUMPKIN SOUP chestnut mushroom ve ngc 8.5
- BEETROOT CARPACCIO goat's curd, sorrel, pine nuts v ngc 11.5
- ROOT VEGETABLE SALAD smoked hummus, coriander dressing ve ngc 13.5
- SCOTTISH SCALLOP Champagne sauce gratin ngc 19.5
- DORSET CRAB grapefruit and ginger ngc 16.5
- GAME TERRINE quince chutney, toasted sourdough 14.5

### TO FOLLOW

- ROAST SAFFRON CAULIFLOWER harissa puree, roasted almonds ve ngc 19.5
- BLACK TRUFFLE WILD MUSHROOM PEARL BARLEY RISOTTO crispy kale v 22.5
- ROAST CORNISH COD crayfish ravioli, samphire, lobster sauce 28.5
- SOUTH-COAST SEA BASS Jerusalem artichoke, wild mushroom, chervil oil ngc 32.5
- HIGHLAND VENISON LOIN braised red cabbage, celeriac remoulade ngc 29.5
- SCOTTISH BEEF WELLINGTON truffle mash, Périgueux sauce 42
- HERB-CRUSTED SALT MARSH LAMB SADDLE tenderstem, thyme jus 75 for two

### TO ACCOMPANY

- TENDERSTEM BROCCOLI ve ngc 5.5
- HERITAGE CARROTS parsley dressing ve ngc 5.5
- TRUFFLE MASH POTATOES v ngc 8.5
- SKINNY CHIPS ve ngc 5.5

### TO FINISH

- 70% DARK CHOCOLATE HEART DELICE, PASSION FRUIT SAUCE, CHOCOLATE POPPING CANDY v 16 for two
- CLEMENTINE AND PROSECCO TRIFLE ve ngc 8.5
- MULLED WINE POACHED PEAR vanilla cheesecake mousse v 8.5
- HAZELNUT CHOUX BUN v 8.5
- NEAL'S YARD CHEESE 16.5

Tunworth, Hampshire | Cashel Blue, Tipperary v | Montgomery Cheddar, Somerset