

SWAN

TO SHARE

SOURDOUGH Marmite butter v 3
NOCELLARA OLIVES ve ngc 4.5
CROSTINI tapenade ve 4.5
ORANGE CHICKEN LIVER PARFAIT pickled onion 6

RIVER VIEW MENU

TWO COURSES 29.5 | THREE COURSES 35

PEA & MINT SOUP ricotta, v ngc

SPRING VEGETABLE SALAD wild garlic hummus ngc ve

GREEN ASPARAGUS prosciutto, quail's egg, wholegrain mustard dressing

ATLANTIC PRAWN COCKTAIL avocado, sun-dried tomato, Marie Rose ngc

RABBIT RILLETTE prune compote, sourdough toast

TO FOLLOW

COURGETTE & LEMON PEARL BARLEY RISOTTO ve

ROAST COD Provencal, sauce vierge

ROAST CORN-FED CHICKEN garden peas, baby carrots, onion grelot, wild garlic, chicken jus ngc

WELSH LAMB NECK CONFIT printanier de legume, thyme jus, wild garlic pesto

TO ACCOMPANY 6.5

BUTTERHEAD SALAD vinaigrette ve ngc

TENDERSTEM BROCCOLI ve ngc

HERITAGE CARROTS parsley dressing ve ngc

MASH POTATO v ngc

TO FINISH

TART OF THE DAY v

VANILLA PANNA COTTA poached Yorkshire rhubarb ve ngc

STICKY TOFFEE PUDDING vanilla ice cream v

CHOCOLATE MARQUISE raspberry coulis v

STICHELTON quince jelly, fruit bread