SWAN

MONDAY TO SATURDAY BAR MENU

TO SHARE

SOURDOUGH & BUTTER v 5

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

GREEN GODDESS DRESSING brined iceberg lettuce, crispy shallot ve 6.5

PORK CRACKLING espelette pepper, sage, apple ketchup ngc 5

HASH BROWN truffle mayonnaise, Parmesan v ngc 7

FENNEL SALAMI ngc 9

FRIES 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

CAESAR SALAD romaine lettuce, anchovy, Parmesan, breadcrumbs, egg yolk 15 *+ chicken 5*

SHETLAND MUSSELS ON TOAST sriracha butter sauce, samphire, fries 17

FISH & CHIPS Curious Cider battered haddock, chips, mushy peas, tartare sauce, curry sauce ngc 21

VEAL SCHNITZEL Holstein, fries, fried hens' egg, capers, anchovy & lemon brown butter 25

8OZ ANGUS CHEESEBURGER smoked pickles, burger sauce, crispy shallots, fries 19.5

FLAT IRON STEAK 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

SET CUSTARD nutmeg, pinenut and raisin dressing, poached figs ngc ve 8

CHILLED VANILLA AND CARDAMON RICE PUDDING BRULEE poached apricots v ngc 8

STICKY TOFFEE PUDDING vanilla ice cream, toffee sauce, honeycomb v 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**

v: vegetarian | ve: vegan | ngc: non gluten containing. Please advise of any dietary requirements or allergies. A discretionary 12.5% service charge will be added to your bill. Sample menu.

SWAN

SUNDAY BAR MENU

TO SHARE

FENNEL SALAMI ngc 9 | FRIES 7

SOURDOUGH & BUTTER v 5 | 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

GREEN GODDESS DRESSING brined iceberg lettuce, crispy shallot ve 6.5

PORK 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

CAESAR SALAD romaine lettuce, anchovy, Parmesan, breadcrumbs, egg yolk 15 *+ chicken 5*

SHETLAND MUSSELS ON TOAST sriracha butter sauce, samphire, 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, fries 19.5

CUMBERLAND SAUSAGES mash, onion gravy, crackling, sage crisps 16

SUNDAY ROASTS

ROAST CAULIFLOWER tenderstem broccoli, v 24

PORK BELLY apple sauce 26

SUFFOLK CORN-FED CHICKEN BREAST sausage, pancetta 27.5

RUMP OF BEEF horseradish cream 29

Roasts are served with roast potatoes, cauliflower puree, glazed carrot, buttered hispi cabbage, Yorkshire pudding and gravy

SIDES

GRAVY 3 | CAULIFLOWER CHEESE v 7 | ROAST POTATOES v ngc 7

PUDDINGS

CHOCOLATE BROWNIE vanilla ice cream v 7.5

SET CUSTARD nutmeg, pinenut and raisin dressing, poached figs ngc ve 8

CHILLED VANILLA AND CARDAMON RICE PUDDING BRULEE poached apricots v ngc 8

STICKY TOFFEE PUDDING vanilla ice cream, toffee sauce, honeycomb v 8

TUNWORTH CHEESE truffle honey, roasted figs 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**

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