

SWAN

A GLASS OF RATHFINNY BRUT '18, SUSSEX 11.5

TO SHARE

SOURDOUGH Marmite butter v 3.5

NOCELLARA OLIVES ve ngc 5

CROSTINI tapenade ve 5

FENNEL SALAMI piccalilli ngc 8.5

TO START

SPINACH SOUP crème fraiche v 9.5

SALT BAKED BEETROOT TARTAR horseradish cream, watercress ve ngc 11.5

LONDON BURRATA garden peas, broad beans, mint ngc 14.5

DORSET CRAB fennel and citrus salad ngc 15.5

WHITE ASPARAGUS prosciutto, Parmesan, roast hazelnut ngc 13.5

POTTED RABBIT carrot salad, sourdough toast 14.5

TO FOLLOW

PEARL BARLEY RISOTTO wild garlic, asparagus, peas v 22.5

ARTICHOKE FILO PASTRY TART sun-dried tomatoes, Parmesan crisp, rocket ve 23.5

ROASTED CORNISH COD citrus Heritage carrots, nettles ngc 27.5

WILD TURBOT broad bean, pea and wild garlic ragout ngc 36

CORN-FED CHICKEN asparagus, Jersey Royals, vin jaune sauce 26.5

BRAISED VEAL CHEEK baby carrots, turnips, onions, veal broth, wholegrain mustard ngc 28.5

250g HEREFORD RIBEYE skinny chips, baby gem salad, bearnaise sauce 39.5

HERB-CRUSTED SALT MARSH LAMB SADDLE Jersey Royals, green beans, thyme jus 75 for two

SUNDAY ROASTS

ROAST KENTISH CHICKEN pork & sage stuffing, carrot, Swiss chard,
roast potatoes, Yorkshire pudding & homemade gravy 25

ROAST SCOTTISH SIRLOIN roast bone marrow, carrot, Swiss chard,
roast potatoes, Yorkshire pudding & homemade gravy 27

SWAN

TO ACCOMPANY

BUTTERHEAD SALAD mustard dressing ve ngc

GREEN BEANS confit shallot ve ngc

HERITAGE CARROTS lovage pesto ve ngc

JERSEY ROYALS parsley ve ngc

SKINNY CHIPS ve ngc

6

TO FINISH 8.5

PANNA COTTA macerated strawberries, mint ve ngc

VANILLA CRÈME BRULÉE v ngc

YORKSHIRE RHUBARB TRIFLE v

STICKY TOFFEE PUDDING Cornish clotted cream v

DARK CHOCOLATE MOUSSE shortbread v

NEAL'S YARD CHEESE 16.5

Baby Baron Bigod, Suffolk

Brunswick Blue, Devon/Bermondsey

Kirkham's Lancashire, Lancashire

CADILLAC, SECRET de BIAC '09 10cl 12.5

PORT, QUINTA DO NOVAL LBV '16 10cl 8

NOVUS TEA, EXTRACT COFFEE 3.8