

STARTERS

Smoked trout terrine, ember cooked leeks, goats curd, crispy shallot	13
Wood pigeon, charred beets, sorrel, radicchio, liver ragu	12
Swan steak tartar, Cacklebean egg yolk, focaccia crisp	14
Whipped cods roe & lemon, sourdough crumpet, bottarga, chives	11
Oxford blue cheese brûlée, Braeburn apple, walnuts, Frisée, bitter leaves	12



MAINS

Fish & chips, crushed peas, tartare sauce	19
Whole Cornish sole, on the bone, 'à la meunière'	25
Jerusalem artichoke, pickled pear William, chicory & chesnuts (ve) (gf)	19
Steak & kidney pudding, onion gravy, mashed potato	23
Roasted Crown Prince pumpkin, chickpeas, sage, pomegranate, feta (v) (gf)	19
Creedy Carver duck cassoulet, Tamworth sausage, white beans, parsley, croutons	24

SNACKS

Tomato & anchovy crostino	6
Nocellara olives	5
Ham & cheese croquettes, Romesco	8
Buttermilk chicken, garlic yoghurt	9

SIDES

Fries or chunky chips	6
Green chilli slaw	7
Seasonal market greens	6
Crunchy green salad	6
BBQ corn on the cob	5
Boiled potatoes, Chardonnay vinegar	6



GRILL



Our steaks are dry aged for 28 days & from grass fed, native breed cattle from paddock farm. *Served with fries, chunky chips or mash*

225g bavette 24 | 300g ribeye 34 | Chicken supreme 19

Beef burger, cheese, gem lettuce, raw white onion, burger sauce 18

Buttermilk chicken burger, roasted garlic mayonnaise, green chilli slaw, tomato 18

Sauces - peppercorn, Béarnaise, Maitre d'Hotel Butter 3.5

PUDDINGS

Syrup sponge steamed pudding, candied walnuts, vanilla ice cream	9	Selection of local cheeses, quince jelly, crackers	12/19
Baked dark chocolate mousse, crème fraîche	11	Pear & almond tart, malt ice cream	9
'Origin' espresso Affogato	7	Ice cream & sorbet	3 per scoop
		– please ask for our selection	



THE · SWAN