



# SUNDAY LUNCH



## 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

## SNACKS

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

## ROASTS

*Served with burnt butter cauliflower cheese, roasted roots, greens & gravy*

Salt aged Glenarm longhorn sirloin of beef, thyme roasted potatoes, creamed horseradish & yorkie	26
Leg of marsh lamb, thyme roasted potatoes, mint sauce, yorkie	25
Roast loin of pork, thyme roasted potatoes, apple sauce, yorkie	24
Grilled hispi, thyme roasted potatoes, yorkie (v)	18
1/2 chicken, bread sauce, yorkie, thyme roasted potatoes	23

## MAINS

Jerusalem artichoke, pickled pear William, chicory & chesnuts (ve) (gf)	19
Whole Cornish sole, on the bone, 'à la meunière'	25

## PUDDINGS

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

*Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill. Allergens? - Please ask your host.*



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