

# STARTERS

Pea & ham hock soup, sourdough crumpet	8
Twice baked cheddar cheese soufflé, spinach, chives, quinoa	13
Chicken liver parfait, Oxfordshire marmalade, brioche loaf	12
Hand-picked crab cocktail, brown bread	13
Grilled romaine salad, squash, tahini, hazelnut, chickpea, mint	11 / 15



## 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.*

Ribeye 34 | Sirloin 32 | Bavette 26 | ½ Chicken 21

The Swan Cheese burger 19

**Sauces** - Béarnaise, peppercorn sauce, Colston Basset butter 3.5

## BAR SNACKS

Hand cut crisps, roasted garlic mayo	3
Norcellara olives	5
Smoked ham hock & mozzarella croquettes, romesco, parmesan	8
Hummus, wood fired flatbread	6
Buttermilk chicken, garlic yoghurt	9
Tomato & anchovy bruschetta	7
Basket of bread, salted butter	5

# MAINS

Wild mushroom & orzo risotto, spinach, truffle oil (v)	18
Hay baked celeriac, chicory, apple, almonds (v) (ve)	19
Goan king prawn curry, pilau rice, cashew, flat bread	18
Kelmscott Farm Cumberland sausage ring, kale, mash, Barros port sauce	19
Fish & chips, tartar sauce, crushed peas	19



## SIDES

Fries or chips	6
Market greens	6
Crunchy green salad	6
Mashed potato	6

## PUDDINGS

Peanut butter & dark chocolate sharing fondant, malt ice cream	14
Baked cheesecake, lemon curd, blackcurrant sorbet	9
Sticky toffee pudding, vanilla ice cream	9
Affogato, Origin espresso	8
Ice cream or sorbet	3 per scoop
Local cheese	£4 a piece

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



# THE · SWAN