



SUNDAY LUNCH



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 (v)(ve)	11/15

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

ROASTS

Served with roasted roots, greens, cauliflower cheese & gravy

Salt aged Glenarm longhorn sirloin of beef, thyme roasted potatoes, creamed horseradish & yorkie	25
Roast loin of pork, thyme roasted potatoes, apple sauce, yorkie	23
Grilled hispi, thyme roasted potatoes, yorkie (v)	17
1/2 chicken, bread sauce, yorkie, thyme roasted potatoes	22

PUDDINGS

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