THE SWAN

NIBBLES FOR THE TABLE

Olives | 7 Wasabi peas | 4 Bread selection & Netherend butter | 9

Wild boar sausage & chilli jam | 4

Steamed pudding, jus | 8 *ask your server for the weekly special*

Gambas king prawn, jalapeño lime mayo | 6 each

Charcuterie - three cured meats, caper berries, chutney & foccacia | 14pp

Baked camembert, confit garlic with fried sourdough | 14

Fish board - taramasalata, smoked mackerel pâté, gravlax, aioli, foccacia | 14pp

STARTERS

Lamb faggot, bubble & squeak | 11/22

House cured togarashi duck prosciutto, Cotswold gin pickled cucumber, spring onions, pea shoots, mirin soy glaze | 12

Tuna carpaccio, ponzu slaw | 16

Roasted halloumi, confit thyme tomatoes, mint lemon pesto, roquette | 12

Prawn toast, chilli plum dipping sauce | 10

Mussels marinieres | 12.50/20 *ask your server for the flavour of the week*

SIDES

Fries | 6

Mash | 6

Honey miso butter, new potatoes | 6

Salt & pepper cabbage & sugar snap peas | 6

MAINS

Rabbit ragu, pappardelle | 26

Beef cheek, colcannon | 26

Ginger, garlic & coconut curry, steamed rice - half-deboned chicken or tofu | 24

Bouillabaisse - Cornish fish stew, foccacia | 34

Duck confit, braised honey apple red cabbage, Lyonnaise potatoes | 26

Warm winter salad, beetroot, fig, chicory & whipped sumac feta (v or ve) | 22

GRILL

Flat iron steak 8oz | 24

Rib eye steak 10oz | 36

served with fries & watercress

Red wine jus,
peppercorn sauce | 3

SWAN CLASSICS

Ale battered fish, chunky chips, crushed peas and tartar sauce | 22
choose from haddock, hake or halloumi

Swan smashburger, fries | 23



Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill.

Food allergies & intolerances: Please inform a member of staff before ordering if you have any allergies or dietary requirements.
Our allergen information is available on request. Due to our kitchen environment, we cannot guarantee the absence of traces of allergens.