THE·SWAN
ASCOTT·UNDER
WYCHWOOD

SUNDAY MENU

NIBBLES TO SHARE

Bread selection & Netherend Farm butter | 9

Nocellara olives | 7

Wasabi peanuts | 4

Charcuterie board | 9

A selection of cured meats, caper berries & focaccia

STARTERS

Ham hock terrine, focaccia | 10

Smoked Mackerel pâté, toasted malted bloomer | 10

Gambas King prawns, jalapeño & lime mayonnaise | 6 each

SUNDAY ROASTS

Free-Range Tamworth pork shoulder | 25

Slow-cooked in the wood-fired oven

Slow-Cooked Hereford Angus rump cap | 25

Confit half Mallard duck | 27

Half free-range roast chicken | 25

Garlic, lemon & thyme

All served with Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables & proper gravy

SWAN CLASSICS

Wild line-caught seabass | 26

Samphire, braised onion & new potatoes

Warm winter salad | 22

Roasted beetroot, crisp apple, confit tomatoes, whipped sumac feta & toasted seeds (V, VE available)

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.