



FOR THE TABLE

Sourdough, crisp bread, butter and tapenade

APERITIFS

COCKTAILS

LOVE POTION

Earl Grey infused gin, honey, blackberry, Prosecco

10.5

RED MOON

Grey Goose vodka, Patron Silver tequila, St Germain elderflower liqueur, lemon, grenadine, Double Dutch spiced tonic

12.5

RUM & QUINCE OLD FASHIONED

FAIR. Belize rum, Tiptree quince liqueur, Angostura bitters, orange bitters, brown sugar.

13.5

ESPRESSO MARTINI

Finlandia vodka, FAIR. café liqueur, Rocket coffee

11.5

MOCKTAILS

VIRGIN MOJITO

apple juice, mint, lime, Fever-Tree soda

7.5

SEEDLIP BRAMBLE

Seedlip Spice 94, blackberry, grenadine, lemon

9.5

GIN AND TONICS

Hendricks Cucumber and Rose

Double Dutch cucumber and watermelon tonic, cucumber, dried rose hips

11.5

Tiptree English Rhubarb Gin

Fever-Tree Indian tonic, mint, rhubarb bitters, strawberry

11.5

Littlebird Gin

1724 tonic, dried grapefruit, fresh grapefruit, ginger dust

11.5

STARTERS

RED GARDEN BEETROOT TARTAR v

fresh horseradish cream

9.5

TIAN OF QUINOA, AVOCADO AND SQUASH ve,gf

pomegranate molasses

9.5

CELERIAC SOUP v gf

roast hazelnut and black truffle

9

CURED SCOTTISH SALMON TARTARE gf

cucumber, avruga caviar, crème fraîche

10.5

CORNISH CRAB SALAD gf

white and brown crab meat, grapefruit

13.5

WILD BOAR AND FOIE GRAS TERRINE

spiced pear chutney, toasted sourdough

11.5

MAINS

Daily specials available – please ask.

BRAISED PORTOBELLO MUSHROOMS ve,gf

spelt, grilled gem lettuce, crushed pumpkin seeds, tofu dressing

17.5

CORNISH ROAST COD gf

winter ratatouille, beurre blanc

25

PAN-FRIED SEABASS gf

Jerusalem artichokes and walnuts

26.5

SADDLE OF HIGHLAND VENISON gf

roast turnip puree, glazed beetroot, port and juniper sauce

29.5

ROAST FREE RANGE BRONZE GRESSINGHAM TURKEY

honey-glazed parsnips, chestnuts, cabbage, stuffing, crispy bacon, cranberry sauce and gravy

24

SADDLE OF WELSH LAMB FOR TWO TO SHARE

herb crust, new potatoes and green beans

57

SCOTTISH CHATEAUBRIAND FOR TWO TO SHARE

tenderstem broccoli, spinach, roast potatoes and a rich red wine sauce

68

SIDES

Bursels sprouts with bacon

4.5

Honey-glazed Chantenay carrots

4.5

Buttered green beans

4.5

Braised red cabbage

4.5

Roast baby new potatoes

4.5

v: vegetarian | ve: vegan | gf: gluten free. Please let us know of any dietary requirements or allergies.

A discretionary 12.5% service charge will be added to your bill

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