

APERITIFS

COCKTAILS

MEDIEVAL MONKSHOOD

Luxardo Maraschino, Briottet Violette liqueur, cherry amarone 11

LOVE POTION

Earl Grey infused Bombay Sapphire gin, honey, blackberry, Prosecco 10.5

MOSCOW MULE

Finlandia vodka, ginger syrup, lime, Fever-Tree ginger beer 11

SHAKE'S PEAR

Monkey Shoulder, pear, King's Ginger, lime, vanilla 12

MRS. CLAUS

Roobee gin, sloe gin, cherry vanilla, Rathfinny English sparkling 12.5

MOCKTAILS

CUCUMBER BLUSH

Cucumber, apple, elderflower, ginger ale 8.5

VIRGIN MOJITO

Apple juice, mint, lime, Fever-Tree soda 7.5

MOSCOW AF

Seedlip Spice 94, lime, ginger, Merchant's Fever-Tree ginger beer 9.5

GIN AND TONICS

ROOBEE RHUBARB

Fever-Tree lemonade, mint, rhubarb bitters, strawberry 11.5

LITTLEBIRD

1724 tonic, fresh and dried grapefruit, ginger dust 12

HENDRICKS CUCUMBER AND ROSE

Double Dutch cucumber and watermelon tonic, cucumber ribbons, dried rose hips 11.5



STARTERS

FOR THE TABLE ve

London sourdough, salted butter, Marmite butter

CELERIAC SOUP v gf

roasted hazelnut and truffle oil 9

BUTTERNUT SQUASH LAYERED WITH QUINOA AND AVOCADO ve gf

pomegranate molasses dressing 9.5

ROOT VEGETABLE CARPACCIO v gf

truffle cream, vegan Parmesan 9.5

CURED SCOTTISH SALMON TARTARE gf

cucumber, Avruga caviar, creme fraiche 12.5

CORNISH CRAB SALAD gf

white and brown crab meat, grapefruit 13.5

WILD BOAR AND FOIE GRAS TERRINE

spiced pear chutney, toasted London sourdough 12.5

MAINS

ROASTED SPAGHETTI SQUASH v gf

Ragstone goat's cheese, parsley pesto and toasted pine nuts 18

BRAISED PORTOBELLO MUSHROOMS ve

spelt, grilled gem lettuce, crushed pumpkin seeds, tofu dressing 18

ROAST CORNISH COD gf

winter ratatouille, white wine veloute 25.5

SOUTH COAST LINE-CAUGHT SEA BASS gf

Jerusalem artichokes and pecan nuts 26.5

SADDLE OF HIGHLAND VENISON gf

roast turnip puree, glazed beetroot, port and juniper berry sauce 29.5

ROAST FREE-RANGE GRESSINGHAM TURKEY

honey glazed parsnips, chestnuts, savoy cabbage, stuffing, crispy bacon, cranberry sauce and gravy 24.5

HERB-CRUSTED WELSH SADDLE OF LAMB FOR TWO

roasted new potatoes, tenderstem broccoli, lamb sauce 63

SCOTTISH SHORTHORN-CROSS CHATEAUBRIAND FOR TWO gf

roasted new potatoes, tenderstem broccoli, red wine reduction 70

SIDES

BRUSSEL SPROUTS WITH BACON 4.5

HONEY-GLAZED CHANTENAY CARROTS 4.5



TENDERSTEM BROCCOLI 4.5

CHICORY AND ROAST PECAN SALAD 4.5

BRAISED RED CABBAGE 4.5

ROASTED 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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