



THEATRE DINING

TS

STARTERS

CELERIAC SOUP v gf

roasted hazelnut and truffle oil

Tio Pepe En Rama'19, Andaloucia, Spain ve 100ml £6.5

CURED SCOTTISH SALMON TARTARE gf

cucumber, Avruga caviar, creme fraiche

Sauvignon Blanc, Green Lip, JE '20, Marlborough,

New Zealand 125ml £7.5

WILD BOAR AND FOIE GRAS TERRINE

spiced pear chutney, toasted London sourdough

Pinot Noir Roncier Louis Tramier & Fils, Burgundy,

France 125ml £6

MAIN COURSES

ROASTED SPAGHETTI SQUASH v gf

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

*Rosé de la Loire, Les Tésangères Cave de la Prétrise '19 125ml
£6.5*

PAN-FRIED SEA BREAM gf

winter ratatouille, white wine veloute

Kokotos Assyrtiko'19, Attiki, Greece 125ml £6.5

VENISON CASSEROLE

mash potato and cranberry sauce

*Malbec Pretty, Fabre Montmayou'19, Mendoza,
Argentina ve 125ml £6.5*

SIDES

BRUSSEL SPROUTS WITH BACON 4.5

HONEY-GLAZED CHANTENAY CARROTS 4.5

TENDERSTEM BROCCOLI 4.5

CHICORY & ROAST PECAN SALAD 4.5

BRAISED RED CABBAGE 4.5

ROASTED BABY NEW POTATOES 4.5

DESSERTS

WHITE CHOCOLATE CHEESECAKE v

confit chestnut and clementine gel

Secret de Biac'12 Cadillac Cote de Bordeaux, France £10

WINTER BERRY TRIFLE ve

vanilla sponge, winter berry jelly, spiced custard and coconut whipped cream

Tokaji 1413, Disznoko'17 Aszu, Tokaj, Hungary £11



NEAL'S YARD CHEESE SELECTION +2.5

Colston Bassett, Tunworth, Montgomery Cheddar, date and ale chutney and a selection of crackers

Quinta do Noval LBV'14 100ml Douro Valley, Portugal v £7.5

Two courses 25.5 | Three courses 28.5

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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