

S W A N

COCKTAILS

BLOODY MARY

Swan's 10 ingredient recipe, celery and olive 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

ELDER BEAUTY

Elderflower Finlandia vodka, Chambord, Rathfinny English sparkling 11.5

PASSION KISS

Sailor Jerry spiced rum, Olmeca Tequila, strawberries passion fruit, lemon, vanilla, grapefruit bitters 12.5

MOCKTAILS

VIRGIN MOJITO

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

CUCUMBER BLUSH

cucumber, apple, elderflower, ginger ale 8.5

GIN & TONIC

ROOBEE RHUBARB

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

HENDRICKS CUCUMBER AND ROSE

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

LITTLEBIRD

Fever-Tree tonic, fresh and dried grapefruit, ginger dust 12

STARTERS

FOR THE TABLE v

London sourdough, salted butter, Marmite butter

CHILLED WATERMELON SOUP ve gf

cucumber, toberries and basil 9.5

FENNEL AND CUCUMBER TARTAR ve gf

red pepper, celery and a sherry cream 11

LAVERSTOKE PARK FARM BURRATA v

Heritage tomato, sumac, basil and balsamic glaze 12

COBBLE LANE COPPA AND CANTALOUPE MELON gf

cottage goat's cheese and Port reduction 12

SWAN PRAWN COCKTAIL gf

avocado puree and dried cherry tomato 13

FRIED OCTOPUS

aubergine caviar and raspberry vinegar 14

VEGETARIAN & FISH

SUMMER VEGETABLE RAGOUT ve gf

green sauce and Parmesan 19.5

PAN-FRIED AUBERGINE STACK ve gf

miso glaze, tapioca crisp and a spiced tomato sauce 19.5

ROASTED CORNISH COD gf

aubergine, tomato, garden herbs, garlic, vinegar, chili pepper and olive oil 26.5

ROASTED HALIBUT gf

courgette, basil and pistachio dressing 29.5

MEAT

ROASTED ROSE VEAL LOIN gf

garden peas, broad beans, dried apricot, girolle and veal sauce 29

HALF A ROAST KENTISH CHICKEN

roast potatoes, pork & sage stuffing, braised red cabbage, Yorkshire pudding and homemade gravy 21

ROAST SCOTTISH SIRLOIN

roast potatoes, parsley & breadcrumb bone marrow, carrot, Yorkshire pudding, homemade gravy and horseradish cream 24

HERB-CRUSTED WELSH SADDLE OF LAMB FOR TWO

roasted new potatoes, green beans, lamb sauce 68

SCOTTISH SHORTHORN-CROSS CHATEAUBRIAND FOR TWO gf

roasted new potatoes, green beans, peppercorn sauce 80

SIDES

GREEN BEANS AND SHALLOTS 5

STEAMED TENDERSTEM BROCCOLI 5

GRILLED COURGETTE WITH BASIL AND
OLIVE OIL 5.5

HERITAGE TOMATO AND RED ONION SALAD
4.5

MONTGOMERY CHEDDAR CAULIFLOWER
CHEESE 5

ROAST POTATOES 5

SKINNY CHIPS 4.5
+ PARMESAN AND TRUFFLE OIL 6