



BREADS

Chipping Norton Sourdough, Whipped Horseradish & Dripping Butter 5

Spelt Bread, Goats Butter, Bacon Crumbs & Gochujang Dip 6

Mucky Toast, Maldon Salt 4.5

Spiced Brioche, Milk, Guinness & Black Treacle 7.5

A Bit of Everything 10

FOR THE TABLE

Blue Monday Gougeres 7

Tarte Flambe Cured Pigs Cheek & PX Onion 18

Cod Cheeks & Tartare Sauce 9

PIES

with Mash

Beef Cheek & Smoked Bacon 16

Chicken & Leek 12

SHARING

for two, three or four people

Crown of Adlington Farm Chicken, Pigs in Blankets, Bread Sauce & Gravy 33 for 2

Roast Beef, Lamb, Chicken, Pork & All the Trimmings 25 pp



STARTERS

Jerusalem Artichoke Soup 6

Roscoff Onion & Mrs Kirkham's Lancashire Tart, Beer Chutney & Watercress 8

Roast Quail, Crispy Leg, Butternut Squash & Truffle 14

BBQ Native Prawns, English Peas, Chipping Norton Nduja & Garlic Butter, Spelt Toast 15

Steamed & Creamed Cornish Mussels, Leeks & Cider 12.5

Confit Salmon, Horseradish Potato Salad, Pickled Red Onion & Egg Yolk 12

SALADS & VEGETABLES

Orzo, Blood Orange, Fennel, Olives, Pomegranate, Bitter Leaves & Seeds 14

Truffle Roasted Cauliflower, Salt Baked Beetroots & Hazelnuts 11.5

Winter Vegetable Bowl- Puffed Wild Rice, Lentils, Apple, Broccoli, Watercress, Tarragon Radishes & Cherry Tomatoes 10

Vegetable & Grains Bowl - Raw Red Cabbage, Roasted Squash, Bulgurwheat & Green Goddess 10

Add- Hot Smoked Salmon 4

Free Range Chicken 5

Sweet Potato 3

MAINS

Smoked Haddock 'Monte Carlo' 13

Whole Grilled Cornish Plaice with Marsh Samphire, Capers & Buttered Shrimps 19

Triple 'Ham' Burger, Savoy Slaw, Toffee Apple Sauce, Blue Affine, Tobacco Onions, Alabama Fries 12

ROASTS

Salt Aged Glenarm Longhorn Sirloin of Beef, Thyme Roasted Potatoes, Red Wine Sauce, Creamed Horseradish & Dripping Yorkie 21

Garlic Studded Leg of Huntsham Farm Court Ryland Lamb, Thyme Roasted Potatoes, Red Wine Sauce, Mint & Sherry Vinegar Relish, Dripping Yorkie 19

Loin of Kelmscott Pork, Cracking, Toffee Apple Sauce, Thyme Roasted Potatoes, Red Wine Sauce & Dripping Yorkie 17

Served with:

Burnt Butter Cauliflower Cheese

Roasted Roots & Greens

SIDES

Horseradish Mash 5

Hand Cut Chips & Curry Sauce 4

French Fries 3

Gratin Dauphinoise 4

Butternut Squash & Cavolo Nero 5

Christmas Garnish 9

Westcombe Cheddar Curds 4.5

Crispy Green Salad 4

DESSERT

Jaffa Cake Chocolate Pudding for Two with Pistachio Ice Cream & Candied Pistachios 14

Sticky Ginger & Damson Parkin & Honey Ice Cream 9.5

Hot Rice Pudding, Green Apple Sorbet, Custard Doughnut 8

Banana Parfait, Popcorn, Salted Caramel 7

Raspberry, White Chocolate & Orange Trifle 7.5

PX Affogato 7

Coffee Panacotta, Milk Sorbet & Hazelnut 7

Homemade Crumpet, Truffled Tunworth & Cotswolds Honey 10

A Selection of 30 British & French Cheeses Choose Six for 15

Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill

Allergens? - Please ask your server



THE · SWAN