
THE SWAN

Sample Table Menu - May 2018

Watercress and fennel soup	6
Garden radishes, whipped ricotta, soda bread, wild garlic dressing	7.5
Wye Valley asparagus, poached hen's egg, sorrel butter	8
Pressed ham hock & duck liver terrine, brioche and house preserves	8
House smoked Bibury trout salad, Jersey royals, dill, horseradish	9.5
Polenta, globe artichokes, nettle, house ricotta and herb salad	14.5
Hake, red wine lentils and green sauce	18
Loin of pork, potato galette, spring greens, anchovy and rosemary	18
Southrop Manor lamb leg, spinach, braised beans	18.5
Whole Lemon sole, herb butter, capers and a garden salad	19.5
Chicken, bacon and wild garlic pie, potatoes and greens (for 2)	33
Pink fir potatoes	3.5
Green salad	3.5
Chips	3.5
Purple sprouting broccoli	4.5
Skinny fries	3.5
Chocolate mousse and hazelnut biscuit	6
Rose geranium scented pudding, rhubarb	6
Treacle Tart, clotted cream	7
Meringue, rhubarb, lemon curd and ice cream	7
Cheeses (Wigmoore, Cerney Ash, Beauvale, Cornerstone, Lincolnshire Poacher)	3 (each)
Ice cream/sorbet (Vanilla, chocolate, lemon sorbet)	2 (each)

Please ask for any allergens information you may require

An optional service charge of 12.5% will be added to bills for tables of 8 or more

