

### Feeling Festive?

#### Homemade Mulled Wine

£8.50

Add Amaretto +£2

Add Brandy +£3

# THE SWAN

## Tuesday 28<sup>th</sup> November

### New Year's Eve

#### The Swan Lock-In

We're pushing aside the tables, turning up the music and bringing in the new year with a bang!

Complimentary canapes, festive cocktails & an open bar.

**£35 per person**

Limited tickets available at the bar now.

### Seasonal Special

#### Winter Spritz

Haymans Sloe Gin, Aperol,  
Prosecco & Fever-Tree Blood  
Orange Soda  
Rosemary & Orange Wheel

#### Kitchen Hours

5.30pm – 9pm

### EVENING SPECIAL

28-Day Aged 1kg Limousin-Cross T-Bone Steak,  
Hand Cut Chips, Roast red onion, bearnaise & rocket  
£65 to share

### MENU

(v) Jerusalem artichoke & chestnut soup - quail's egg, crispy roots & chives £7

(ve) 'Bruschetta di Pomodoro' - grilled Pugliese bread - vine tomatoes, basil & rocket £7.50

Prosciutto, Speck, Salami Milano & Finocchiona - mozzarella & slow roast tomato es £12

Hot pine-smoked salmon & watercress salad - confit potato & horseradish cream £11

(v) Burrata, black fig, pine nuts & pome granate - Focaccia - Capezzana olive oil £11

Pheasant & ham hock terrine - spiced pineapple relish - brioche toasts £10.50

(v) Caesar salad 'Cardini' - pan grattato, parmesan, \*no anchovies\* £9.50

'Calamari' - Deep-fried squid - green chilli & aioli £9.50

Pan-roasted fillet of hake & clams - 'Cima di rape' - lemon & caper butter- cannellini beans £27.50

Roast cornfed chicken - roast potatoes, parsnips, carrots, green beans & pancetta – cranberry relish £25

Braised beef short rib - red wine - roast baby onions, sauteed girolles & sage - creamed polenta £26.50

Grilled Tuscan Sausages - mashed potatoes, red onion marmalade - red wine jus £18.50

The Swan Burger - mozzarella, grilled onion, spiced mayonnaise - hand-cut chips £17.50

Grilled Ribeye steak - hand-cut chips & roasted red onion - béarnaise & wild rocket £31

Penne & Italian sausage ragú - tomatoes, chilli, oregano, cream, parmesan £13/£17.50

(v) Risotto Bianco & pan grattato - sauteed wild mushrooms with sage - parmesan £19

(v) Pumpkin & ricotta ravioli - butter, oregano & parmesan £13/£17.50

**Sides** - Mashed potatoes, Hand-cut chips, Tenderstem broccoli, Baby leaf salad - £4.50

#### Cheese

Sainte Maure de Touraine, Mrs Binham's Blue, Fougereus, Comté, Chutney & biscuits - £10

#### Desserts

'Affogato' - Vanilla Ice cream with espresso £6.50

Apple & dark berry crumble – vanilla ice cream £7.50

Profiteroles & dark chocolate sauce – toasted almonds £7.50

Sticky toffee pudding - toffee sauce - ginger ice cream £7.50

#### Ice Creams & Sorbet

Vanilla, Chocolate, Strawberry, Ginger, Pistachio, Honeycomb - £2.50 per scoop

Raspberry, Passionfruit, Lemon - £2.50 per scoop

Please inform us of any food allergies or dietary requirements  
A discretionary gratuity of 12.5% will be added to your bill