

THE SWAN

Sample Sunday Lunch Menu – January 2019

Cranberry lemonade	4.5
Festive cup	9.5
Clementine fizz	9.5
Winter vegetable broth, aioli	6
Ropsley pheasant rillettes, cornichons, sourdough toast	7.5
Whipped ricotta, grilled carrots, gem lettuce, herbs	8
Severn & Wye valley smoked salmon, herb mayonnaise, capers	9.5
Venison Bresaola, pickled artichokes, walnut dressing	9.5
Chicken, bacon and leek pie, garden greens, roast potatoes (for 2)	33
Roast local beef, Yorkshire pudding	18
Roast loin of pork, apple sauce	16.5
Crown prince squash risotto, pine nuts, sage, Reggiano	12.5
Ropsley pheasant breast, pearl barley, mascarpone	17.5
Cornish hake fillet, Jerusalem artichokes, spinach, herb dressing	19.5
Baked Cornish sole, spinach, fennel cream sauce	19.5
Hand cut chips	3.5
Skinny fries	3.5
Roasted cauliflower, green sauce	3.5
Cavolo Nero	3.5
Chanteney carrots	3.5
Mixed salad	3.5
Meringue, vanilla cream, lemon curd	6
Sourdough bread & butter pudding, chocolate custard	6
Sicilian lemon posset, sablé	6
Dark chocolate roulade, grillotine cherries, mascarpone	6
Sticky toffee pudding, vanilla ice cream	6
Treacle tart, clotted cream	6
Cheeses	3 (each)
(Dorset blue Vinny, Lincolnshire Poacher, Croxton Manor brie, Sinodun Hill, Wigmore, St Jude)	
Ice cream/sorbet	2 (each)
(Vanilla, rosemary & honeycomb, stracciatella, clotted cream, chocolate sorbet, rhubarb sorbet, passion fruit sorbet, quince sorbet)	

Please ask for any allergen information you may require
An optional service charge of 12.5% will be added to all bills



On our 150 acre farm
we are sowing & growing ...

Vegetables

amaranth, beetroot (Bona, Albina, Burpess Golden, Boltardy, Choggia, Bull's Blood), cabbage (Red Drumhead, Cabbice, Filderkraut), carrots (Early Nantes, Purple Haze, Red Samari, Amarillo), chard (Rhubarb, Bright Yellow, Foordhook Giant, Curled), Florence fennel, garlic (Iberian Wight, Elephant), kale (Cavolo Nero, Red Russiona), onions (Rumba, Red Karmen, Red Baron, Hybound), spinach

Salad leaves

Lakeland, Red Salad Bowl, Green Salad bowl, Biona Lenta a Montre, Freckles, sorrel (Buckler Leaf, French, Red Veined)

Edible flowers

bergamot, borage, calendula, chamomile, dianthus, nasturtiums, echinacea, scented geraniums

Fruit

pears (comice, conference), crab apple, medlar, quince, apples

Herbs

bronze fennel, coriander, fennel herb, feverfew, heartsease, leaf celery, lovage, marjoram, mint, myrtle, oregano, papalo, parsley (French, Italian Giant, Triple Curled), perilla, rosemary, summer savoury, sweet woodruff, thyme (Garden, Lemon Curd, Lilac Time, Silver Queen), yarrow

Eggs, Lamb, Hogget, Honey

From our hens & ducks, our rare-breed sheep & bees

And much more to come...