

THE SWAN

Sample Table Menu – January 2019

Blood orange lemonade	4.5
Festive cup	9.5
Clementine fizz	9.5
Jerusalem artichoke soup, artichoke crisps	6
Duck liver parfait, truffle butter, brioche	7.5
Whipped ricotta, grilled carrots, gem lettuce, herbs	8
Campari & pink peppercorn cured salmon, crème fraiche dressing	9.5
Venison Bresaola, pickled artichokes, walnut dressing	9.5
Crown prince squash risotto, pine nuts, sage, Reggiano	12.5
Ropsley pheasant breast, pearl barley, mascarpone	17.5
Baked Cornish sole, brown shrimp butter	19.5
Roast halibut fillet, salsify, persillade, fennel cream sauce	21.5
Southrop lamb rump, roasted cauliflower, cavolo nero, green sauce	21.5
Chicken, bacon & leek pie, roast potatoes, greens for two to share	33
Hand cut chips	3.5
Skinny fries	3.5
Mixed salad	3.5
Roasted cauliflower, green sauce	3.5
Buttered cavolo nero	3.5
Chanteney carrots	3.5
Blood orange trifle, sherry, hazelnuts	6
Sourdough bread and butter pudding, chocolate custard	6
Sicilian lemon posset, sablé	6
Dark chocolate roulade, grillotine cherries, mascarpone	6
Sticky toffee pudding, vanilla ice cream	6
Mincemeat 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...