



## VEGAN & VEGETARIAN

### FOR THE TABLE

BREAD SELECTION (Vegan) 1.8 per person  
HUMMUS (Vegan) 5.5  
NOCELLARA OLIVES (Vegan) 3.8

LUNCH  
Mon to Sat 12.30pm–3pm  
Sun 12.30pm–6pm

DINNER  
Mon to Sat 5pm–10pm

### STARTERS

WILD MUSHROOMS ON TOAST 13.5  
Sourdough, Garlic (Vegan) DF

HALLOUMI 12  
Caramelised Red Onion, Pomegranate GF

BEETROOT & FIG SALAD 12  
Rocket, Spring Onions, Orange Vinaigrette (Vegan) GF

COURGETTE & SAFFRON ARANCINI 12  
Garlic Aioli

### MAINS

ROASTED CAULIFLOWER 20  
Red Pepper Hummus, Spinach, Pomegranate, Pine Nut Crumb

GRILLED BROCCOLI 18  
Lentil Dahl, Tomato, Coriander GF (Vegan)

ROASTED BUTTERNUT SQUASH 18  
Smoked Aubergine, Tenderstem Broccoli DF GF (Vegan)

### SIDES ALL 5

HOUSE CHIPS (Vegan)

SAUTÉED NEW POTATOES,  
Shallots & Parsley

GREEN BEANS,  
Maple Mustard Dressing (Vegan)

PANZANELLA SALAD,  
Tomato, Red Onion, Pickled Red Pepper, Croutons, Gem Lettuce  
DF

MUSHROOMS,  
Garlic & Chives

SEASONAL GREENS,  
Broccoli, Sugar Snap Peas & Rainbow Chard, Chilli & Garlic  
Butter GF

### DESSERTS

APPLE & BLACKBERRY CRUMBLE 9  
Vanilla Ice Cream GF (Vegan)

CHOCOLATE BROWNIE 9  
Raspberry Sorbet (Vegan) GF DF

PASSION FRUIT PANNACOTTA 9  
Raspberry Puree & Strawberries GF

SELECTION OF ICE CREAM OR SORBET GF 7.5  
Vanilla, Strawberry, Chocolate, Honeycomb  
Cherry, Raspberry, Lemon, Passion Fruit

### CHEESE

ASHMORE 9  
Unpasteurised Cow's Milk, Canterbury V

YORKSHIRE BLUE 9  
Pasteurised Cow's Milk, Thirsk V

ROSARY 9  
Pasteurised Goat's Milk, Wiltshire V

BOWYER'S 9  
Pasteurised Cow's Milk, Canterbury V

THE SWAN CHEESEBOARD 13/24  
Selection of all the above

All cheeses are served with homemade  
crackers and chutney