



## VEGAN & VEGETARIAN

### FOR THE TABLE

BREAD SELECTION (Vegan) 1.8 per person

HUMMUS (Vegan) 5.5

GORDAL OLIVES (Vegan) 3.8  
Garlic, Chilli & Lemon

LUNCH  
Mon to Thurs 12.15pm–2.30pm

Fri 12.15pm–3pm

Sat 12.30pm–4pm

Sun 12.30pm–5.45pm

DINNER  
Mon to Thurs 5pm–8.30pm  
Fri & Sat 5pm–9.15pm

### STARTERS

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

HALLOUMI 12  
Caramelised Red Onion, Pomegranate GF

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

LEEK & POTATO SOUP 9.5  
Crème Fraîche, Garlic Croutons

### MAINS

ROASTED CAULIFLOWER 20  
Red Pepper Hummus, Spinach, Pomegranate DF (Vegan)

GRILLED TENDERSTEM BROCCOLI 18  
Lentil Dahl, Tomato, Coriander GF DF (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 DF GF

### DESSERTS

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

CHOCOLATE BROWNIE 9  
Raspberry Sorbet GF DF (Vegan)

PEANUT BUTTER PARFAIT 9  
Chocolate Crèmeux & Toffee Sauce

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

TUNWORTH 9  
Pasteurised Cow's Milk, Hampshire

THE SWAN CHEESEBOARD 13/24  
Selection of all the above

All cheeses are served with homemade  
crackers and chutney