



## VEGAN & VEGETARIAN

### FOR THE TABLE

BREAD SELECTION (Vegan) 1.8 per person

HUMMUS (Vegan) 5.5

GORDAL OLIVES (Vegan) 3.8

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 (Vegan) DF

HALLOUMI 12  
Caramelised Red Onion, Pomegranate GF

BEETROOT CARPACCIO 12.5  
Avocado, Candied Walnuts, Balsamic (Vegan) GF

ROASTED TOMATO & RED PEPPER SOUP 9.5  
Stracciatella, Croutons

### MAINS

HARISSA SPICED CAULIFLOWER 19  
Charred Leeks, Roasted Peppers (Vegan) DF

HALLOUMI BURGER 19  
Gem Lettuce, Tomato, Gherkins, Caramelised Onion, Burger Sauce, House Chips

GRILLED AUBERGINE 19  
Miso Glaze, Seasonal Greens, Sweet Chilli Sauce (Vegan) DF

### SIDES ALL 5

HOUSE CHIPS (Vegan)

SAUTÉED NEW POTATOES,  
Shallots & Parsley GF

AUTUMN SALAD,  
Chicory, Radicchio, Pumpkin Seeds,  
Crispy Kale GF DF

GREEN BEANS  
Wholegrain Mustard Dressing DF GF

MUSHROOMS,  
Garlic & Chives GF

BROCCOLI,  
Miso Glaze, Nigella Seeds DF

### DESSERTS

CHOCOLATE DELICE 9  
White Chocolate Ice Cream, Cherry Gel

CHOCOLATE BROWNIE 9  
Raspberry Sorbet (Vegan) GF DF

STICKY TOFFEE PUDDING 9  
Vanilla Ice Cream, Butterscotch 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