

# BAR MENU

## TITBITS

Bread & butter	£ 2.50
Hand cut crisps	2.50
Salted popcorn	2.50
Marinated olives	3.50
Fries & aioli	3.50
Old Spot sausage roll, piccalilli	5.50
½ Pint of Atlantic prawns	5.50
Spring vegetables, bagna cauda	6.50
Aubergine caponata, goat's curd, crostini (v)	6.50
Jesus salami, bresaola & remoulade	7.50

\*Dishes may arrive separately.

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## SHARING BOARD

24.50

Jesus salami, jellied ham hock, homemade corned beef, duck rillettes, aubergine caponata, mozzarella, piccalilli, Piemontes pepper, onion marmalade, radishes, cornichons & crostini

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## SALADS

Swan chopped house salad, salad cream (v)	£ 7.50
Chicken Caesar salad, Reggiano, croutons, anchovy dressing soft hen's egg, crisp bacon	10.50

## MAINS

East India colonial curry, rice, naan bread, coriander (v)	9.50
Lover's baked potato, smoked haddock & salmon, 'cheddar rarebit'	10.50
Old Spot meatballs, soft polenta, parmesan	9.50
Beer battered haddock, chips, tartar sauce & mushy peas	14.50
Shepherd's pie, garden peas	11.50
Shorthorn 8oz cheese burger, fries, pickles + <i>bacon</i>	12.50 +1.00

## DESSERTS

Cake of the day	4.50
Eton Mess	5.50
Caramelized banana cheesecake	5.50
Raspberry crème brûlée	6.50
Warm chocolate brownie, vanilla ice cream	5.50
British cheeseboard + <i>a glass of port</i>	9.50 +5.00

A discretionary service charge of 12.5% is added to food and drink.

## SPARKLING

	12.5CL	75CL
Prosecco Ca' del Console Extra Brut NV	6.00	32.00
Cremant D'Alsace, Dopff-Au-Moulin NV		38.00
Chapel Down Pinot Reserve 2006		39.00
Le Brun de Neuville Cuvée Sélection Champagne Brut NV	9.00	48.00
Le Brun de Neuville Rosé Champagne Brut NV		55.00

## WHITE

	17.5CL	50CL	75CL
Swan House White Adegas de Pegoes 2013	4.90	13.50	19.50
Chenin Blanc, William Robertson 2013			21.50
Bianco Veronese, Pergolino 2013			23.50
Muscadet de Sevre et Maine, Les Celliers du Prieure '11	6.00	17.00	24.50
Pinot Grigio Il Casone 2013	6.20	17.50	25.50
Vinho Verde, Quinta do Lixa 2013	6.50	18.00	26.50
Chardonnay, Deakin Estate 2013	7.00	19.00	28.50
Sauvignon Blanc, Single Estate, Ara 2012	7.50	20.00	29.50
Bacchus Reserve, Chapel Down 2012			32.00

## ROSÉ

Pinot Grigio Rosé, Nina 2012	5.50	15.50	22.50
Côtes de Thongue Rosé Les Filles de Septembre '13	7.50	20.00	29.50

## RED

Swan House Red Adegas de Pegoes 2012	4.90	13.50	19.50
Castillo de Paniza, Tinto 2012			21.50
Rosso Veronese, Pergolino 2012			23.50
Merlot, Pierre Henri, Pays d'Oc 2012	6.00	17.00	24.50
Malbec, Valentin Bianchi 2013	6.50	18.00	26.50
Montepulcino d'Abruzzo, Itynera 2012	6.80	18.50	27.50
Shiraz, Deakin Estate 2013	7.00	19.00	28.50
Barbera d'Asti, Fiulot Prunotto 2012			30.00
Rioja Reserva, Bodegas Ondarre 2008	8.00	23.00	33.00

Our full wine list is available upon request. Wines by the glass available in a 125ml measure.

## COCKTAILS

	£
Juliet	9.50
Prosecco, Hibiscus flower float	
Indian tempest	9.50
Passion fruit & exotic fruits, Tanqueray gin, Prosecco	
L`Ormino	9.50
Elderflower & Ketel One vodka blend, lemon twist, Prosecco	
Dancing in the Moonlight	9.50
Frangelico hazelnut, Joseph Cartron cocoa liquor, cream	
Tragedy of York	9.50
Raspberries, apple juice, elderflower, Ketel One vodka, Chambord	
Shakespeare's Fashion	9.50
Maker's Mark Bourbon, caramel on the rocks, orange zest	
Titus	9.50
Havana 3 rum, Disaronno Amaretto, pineapple juice, grenadine, lime	

## DRAUGHT

	1/2 PINT	PINT
Saxon Lager 4.0%	2.40	4.40
Globe Ale 4.2%	2.40	4.40
Camden Ink 4.4%	2.60	4.80
Curious Brew Lager 4.7%	2.60	4.80
Meantime London Pale Ale 4.3%	2.90	5.50
Addlestons Cider 5.0%	2.60	4.80

## BOTTLE BEERS

Peroni 5.1%	3.90	Vedette 5.2%	4.50
Curious Brew IPA 5.6%	4.20	Kernel Table Beer 3.4%	4.50
Camden Hell's Lager 4.6%	4.50	Gosnells Mead 5.5%	5.50
Camden Wit 4.3%	4.50	Addlestons Cider 5.0%	5.50

## SOFTS & JUICES

Still / Sparking mineral water	3.50
Pressed Orange / Apple / Tomato juice	3.50
Belvoir Lemonade / Elderflower	3.50