

WEEKEND BAR MENU

TITBITS	£	SALADS	£
Bread & butter	2.50	Swan chopped house salad, salad cream (v)	7.50
Hand cut crisps	2.50	Chicken Caesar salad, Reggiano, croutons, anchovy dressing	11.50
Salted popcorn	2.50	soft hen's egg, crisp bacon	
Marinated olives	3.50		
Fries & aioli	3.50		
Old Spot sausage roll, piccalilli	5.50		
½ Pint 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		
Stilton & beer stick croquettes	7.50		
*Dishes may arrive separately.			
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SHARING BOARD	24.50	MAINS	
Jesus salami, jellied ham hock, homemade corned beef, duck rillettes, aubergine caponata, mozzarella, piccalilli, piemontese, onion marmalade, radishes, cornichons & crostini		East India Colonial curry, rice, naan bread, coriander (v)	9.50
.....		'Cheddar rarebit' Lover's baked potato, smoked haddock	10.50
BRUNCH		Old Spot meatballs, soft polenta, parmesan	10.50
Sausage sarnie	4.50	Beer battered haddock, chips, tartare sauce & mushy peas	14.50
Sweet cured bacon buttie	4.50	Shepherd's pie, ground lamb, meat juices, potato crust	11.50
Eggs Florentine	6.50	Shorthorn cheese burger, fries, pickles	13.50
Eggs Benedict	7.00	+ <i>bacon</i>	+1.00
Eggs Royale	8.50	DESSERTS	
Full English – the works	13.50	Cake of the day	4.50
		Eton Mess	5.50
		Caramelized banana cheesecake	5.50
		Rhubarb crème brûlée	5.50
		Warm chocolate brownie, vanilla ice cream	5.50
		British cheeseboard	9.50
		+ <i>a glass of port</i>	+5.00

SPARKLING

	12.5CL	75CL
Prosecco Ca' del Console Extra Brut NV	6.00	32.00
Cremant D'Alsace, Dopff-Au-Moulin NV		38.00
Le Brun de Neuville Cuvée Sélection Champagne Brut NV	9.00	48.00
Le Brun de Neuville Cuvée Blanc de Blancs Champagne NV		50.00
Le Brun de Neuville Rosé Champagne Brut NV		55.00

WHITE

	17.5CL	50CL	75CL
Swan House White Adega de Pegoes 2013	4.90	13.50	19.50
Chenin Blanc, William Robertson 2013			21.50
Trebbiano, Rubicone 2013			22.50
Muscadet de Sevre et Maine, Les Celliers du Prieure '11	5.50	15.50	23.50
Pinot Grigio Il Casone 2013	6.00	17.00	24.50
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	8.00	22.50	32.00

ROSÉ

Pinot Grigio Rosé, Nina 2012	5.50	15.50	22.50
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RED

Swan House Red Adega de Pegoes 2012	4.90	13.50	19.50
Castillo de Paniza, Tinto 2011			21.50
Sangiovese, Rubicone 2013	5.50	15.50	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
Addlestones Cider 5.0%	2.40	4.50

BOTTLE BEERS

Peroni 5.1%	3.90	Vedette 5.2%	4.50
Curious Brew IPA 5.6%	4.20	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	Addlestones 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