WHILE YOU WAIT

(VG, GF) **Halkidiki Olives**
red pepper, fresh lemon *5.45*

(V) **Treacle-Glazed Freshly Baked Bread**
whipped Guinness & Marmite butter *5.95*

(V) **Italian Pizzetta**
garlic & herb glaze *6.45*
+ mozzarella & Italian cheese 1.50

STARTERS

(VG, GF) (NUTS) **Smoked Sweet Potato Bravas**
roasted red pepper & almond romesco, vegan feta, dukkah, pickled red onions, basil oil *7.95*

(GF) **Salt & Chilli Tempura King Prawns**
carrot & ginger purée, sticky soy & ginger sauce *10.95*

Duck Liver & Pedro Ximénez Pâté
chargrilled sour cherry & currant sourdough, beetroot & ginger chutney *7.95*

FESTIVE FAVOURITES

(V) **Panko Whipped Goat's Cheese Croquettes**
pickled beetroot and caramelised pineapple ketchup *8.95*

Smoked Salmon & Dill Arancini
warm leek and potato bisque, chive oil *8.95*

Crispy Sichuan Duck Leg
cherry hoisin, pickled cucumber, Chinese pancakes *13.95*

(GF) (NUTS) **Crispy Lemon & Parm Buttermilk Chicken Strips**
pesto ranch dipping sauce *8.95*

(V) (NUTS) **Soup Of The Day**
warm six-day sourdough, Croxton Manor salted butter *7.45*

(V) **Creamy Smoked Garlic Mushrooms**
truffle yeast flakes, honey butter, sourdough *8.95*

(GF) **Crispy Bang Bang Beef Strips**
green papaya Asian salad, miso sesame dressing *11.95*

SIDES

(GF) **Thick-Cut Chips**
beef mayo *5.45*

(V, GF) **Truffle & Italian Cheese Fries** *6.45*

(V, GF) **Salt & Pepper Fries**
miso wasabi mayonnaise *7.45*

Pigs in Blankets
honey glaze *6.95*

(V,GF) (NUTS) **Brown Butter-Glazed Confit Carrots**
roasted hazelnuts & whipped goat's curd *5.45*

(V) **Cauliflower Cheese Gratin**
focaccia crumb *6.45*

(V, GF) **Buttered Sprouts & Greens**
garlic herb glaze *5.45*

(VG, GF) **Mixed Salad**
herby chermoula dressing *4.95*

(V, GF) **Onion Rings**
confit garlic mayo *5.45*

ALLERGENS
SCAN TO VIEW ALLERGEN & NUTRITIONAL INFORMATION

FOOD ALLERGY NOTICE
Our kitchens handle a wide range of allergens, so we can't guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requirement, please speak to a member of the team before placing your order.

FANCY A SPRITZ?

Hugo Spritz
Elderflower liqueur, sparkling wine, soda water
8.00

Aperol Spritz
Aperol, sparkling wine, soda water
8.00

Take a look at the great selection in our drinks menu

the swan with two necks

MAINS

(GF) **Chargrilled Thai Red Chicken Skewer**
sticky coconut rice, pak choi, broccoli, baby corn, red onion, coconut & coriander dip, Thai red curry sauce *21.95*
delicious with our Thai Shrimp Crackers 1.95

(V) (NUTS) **Burrata & Supergreen Gnocchi**
sunblush tomatoes, chestnut mushrooms, balsamic, supergreen pesto cream *17.95*

Ale-Battered Fish & Chips
mushy peas, house curry ketchup, tartare sauce, thick-cut chips *18.45*

(GF) **Pan-Roasted Lemon & Herb Chicken Supreme**
crispy potato latkes, smoked bacon & garlic cream, chestnut mushrooms, broccoli, prosciutto crisp *21.95*

(GF) **Honey-Glazed Bacon Chop**
fried eggs, IPA-battered onion rings, Pink Lady apple purée, thick-cut chips *17.95*

Breaded Chicken Breast
sautéed new potatoes, carrot purée, chorizo, spinach, bell peppers, creamy rosemary sauce *21.95*

Classic Burger
brisket & short rib beef patty, Cheddar cheese, burger sauce, beef tomato, iceberg lettuce, seeded brioche bun, skin-on fries *18.95*
+ chargrilled smoked back bacon 2.45
+ fried hen's egg 1.75

(GF) **Butter-Roasted Salmon Fillet**
lemon crushed potatoes, tenderstem broccoli, Champagne cream, crayfish, caviar & smoked paprika butter *23.95*

(GF) **Sea Bass & King Prawn Panang Curry**
pak choi, broccoli, baby corn, red onion, pineapple, lychees, sticky coconut rice *18.95*

Steak, Ale & Chestnut Mushroom Pie
mushy peas, seasonal vegetables, rich red wine gravy, a choice of creamed potatoes or thick-cut chips *19.95*

FESTIVE FAVOURITES

Slow-Roasted Pork Belly
black pudding & clotted cream mash, braised red cabbage, wilted spinach, caramelised apple & cider sauce *18.95*

Roast Turkey Breast & Braised Leg
apricot stuffing, sprouts, seasonal greens, brown butter roasted carrots, dripping roast potatoes, pigs in blankets, rich red wine gravy *21.95*

(VG) **Mushroom & Caramelised Onion Pie**
shortcrust pastry, garlic mash, crushed peas, stout gravy *17.95*

(GF) **Chargrilled Trio of Lamb Chops**
mint & redcurrant glaze, parsnip purée, parsnip wedges, cavolo nero, rosemary lamb jus *26.95*

CHARGRILL

Our steaks are dry-aged for a minimum of 28 days.

Basted in beef juices and served with roasted tomato, garlic-glazed field mushroom and either skin-on fries or thick-cut chips.

(GF) **10oz Rump** *25.95*
(GF) **8oz Ribeye** *33.95*
(GF) **8oz Fillet** *39.95*

SAUCES *all 3.45*

(V, GF) **Stilton Blue**
(GF) **Green Peppercorn & Brandy**
(GF) **Red Wine Rossini**
(V, GF) **Garlic & Parsley Butter**

SALADS

Caesar
soft-boiled egg, salted anchovies, crispy smoked bacon, baby gem, Italian cheese, focaccia croutons, Caesar dressing *12.95*

(V, GF) (NUTS) **Protein Bowl**
steamed broccoli, roasted sweet potatoes, edamame & peas, feta cheese, soft-boiled eggs, pickled red onion, salt & chilli roasted peanuts, toasted sesame, lime & herby honey ranch *12.95*

(V, GF) **Mediterranean**
spinach, matcha Greek yoghurt dressing, salted smashed cucumbers, edamame, fermented red onions, heirloom tomatoes, Gordal olives, beetroot tzatziki labneh *12.95*

ADD A TOPPING TO YOUR SALAD

(GF) **Lemon, Garlic & Herb Chicken Skewers** *4.95*
(GF) **Smoked Salmon** *4.95*
(GF) **Crispy Shredded Beef in bang bang sauce** *6.95*
(V, GF) **Chargrilled Halloumi** *4.95*

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created for guests who enjoy more from every visit.
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An optional 7.5% service charge will be added to your bill. This is split equally between all team members. If you would like it removed please speak to your server.

WINES

WHITE

		125ml	175ml	bottle
(VG)	**Bianco d'Italia** Sollazzo, Italy	4.95	6.95	22.95
(VG)	**Chenin Blanc** Wild Garden, South Africa	5.95	7.95	24.95
(VG)	**Trebbiano Blend** Il Sacrato, Italy			26.95
	Riesling 'L' Fruity Dr Loosen, Germany	6.45	8.45	27.95
(VG)	**Pinot Grigio** Rubicone, Novità, Italy	6.95	8.95	28.95
(VG)	**Chardonnay** Undurraga, Chile	7.45	9.45	29.95
(VG)	**Vinho Verde** Leme, Portugal	7.75	9.75	30.95
(VG)	**Viognier** Les Collines du Bourdic, France			32.95
(VG)	**Picpoul De Pinet** Tournée du Sud, France	8.25	10.25	34.95
(VG)	**Rioja Blanco** Valdebaron, Bodegas Ondarre, Spain	8.45	10.45	35.95
(VG)	**Sauvignon Blanc** Faultline, New Zealand	8.95	10.95	38.95
	Albariño Bodegas Viña Cartín, Spain			41.95
	Sauvignon Blanc Craggy Range, New Zealand			45.95
(VG)	**Chablis** Domaine Grande Roche, France	11.45	14.45	51.95
(VG)	**Sancerre** La Villaudière, France	11.75	14.75	52.95

RED

		125ml	175ml	bottle
	Tempranillo El Concierto Tinto, Spain	4.95	6.95	22.95
	Carmènere Undurraga, Chile			24.95
(VG)	**Shiraz** Boundary Line, Australia	6.75	8.75	26.95
	Merlot Foundstone, Berton Vineyard, Australia	6.95	8.95	28.95
(VG)	**Montepulciano d'Abruzzo** Feudi, d'Albe, Bove, Italy	7.45	9.45	29.95
(VG)	**Primitivo** Il Pumo, San Marzano, Italy	7.75	9.75	30.95
(VG)	**Rioja Joven** Hugonell, Spain	7.95	9.95	32.95
(VG)	**Malbec** Raíces, Andeluna, Argentina	8.25	10.25	34.95
(VG)	**Pinot Noir** Viña Edmara, Chile	8.45	10.45	36.95
(VG)	**Cabernet Merlot** Bull Ant, Lake Breeze, Australia	8.75	10.75	37.95
(VG)	**Ribera del Duero Joven** Peña Roble, Spain			44.95
	Château Cruzeau Saint-Émilion Grand Cru, France			52.95
	Pinot Noir Craggy Range, New Zealand			54.95
(VG)	**Barolo Riserva** Costa di Bussia, Italy			65.95
	Amarone della Valpolicella Ca' Rugate, Italy			69.95

SPARKLING

		125ml	bottle
	Prosecco Bosco Del Conte Extra Dry, Veneto, Italy	8.45	32.95
(VG)	**Prosecco** Collezione 96 Rosé, Masottina, Italy	8.45	35.95
	Blanc De Blancs **Méthode Traditionnelle** Brut, France	10.95	39.95
	Prosecco Superiore Brut Valdobbiadene, Italy		44.95
(VG)	**Champagne Collet** Brut, France		54.95
	Veuve Clicquot Yellow Label Brut Champagne, France	17.95	84.95
	Veuve Clicquot Rosé Brut Champagne, France		95.95

ROSÉ

		125ml	175ml	bottle
(VG)	**Rosado** Campules La Pelirroja, Spain	4.95	6.95	22.95
(VG)	**Zinfandel Blush** Misty Peak, USA	6.75	8.75	26.95
(VG)	**Pinot Grigio Blush** Novità, Italy	7.45	9.45	29.95
	Château De L'aumérade Côtes de Provence, France	8.45	10.45	36.95
	Whispering Angel Côtes de Provence, France	11.75	14.75	52.95

NON - ALCOHOLIC

	125ml	175ml	bottle
Sparkling White Rose LA Brewery floral sparkling tea, England		5.95	19.95
Sparkling English Blush LA Brewery dry sparkling tea, England		5.95	19.95
Mille Bolle, Sparkling Sacchetto, Italy	4.95		22.95

Merry Christmas

PAROGON
GROUP