

FOOD MENU

Top 10
Sunday
Roast

London
Evening
Standard



Beer Snacks

Broad Bean, Chickpea & Mint Hummus

with Feta Cheese & Lebanese Bread (v) - £5.50

Cajun Halloumi Fries

with Aioli (v) - £6.25

Merguez Sausages

with Harissa Dip - £6.50

Chips

with Aioli (v) - £3.50

Small Plates & Starters

Chicken, Lime & Coriander Skewers

with Tahini Mayo - £6.75

Smoked Haddock Croquettes

with Spiced Tomato Relish - £6.25

DS Super Salad:

Avocado, Shredded Carrot, Radish, Cucumber, Edamame, Spring Onion, Coriander, Chilli, Quinoa, Miso Tahini Dressing & Sesame Seeds (v) - £6.50/£11.50

Desserts

Please ask at the bar for daily dessert options

Mains

Fresh Beer Battered Haddock & Chips

with Tartar Sauce & Minted Peas - £12.00

Dean Swift Beef Burger

with Bacon, Applewood Smoked Cheese, Paprika Mayo, Gherkin & Chips - £12.50

Chicken Kiev

with Jersey Royals, Garden Peas, Broad Beans, Confit Shallots, Parsley Salad & Dijon Dressing - £14.50

Gnocchi

with Wild Garlic, Cherry Tomatoes, Mozzarella & Basil Oil (v) - £12.95

Poached Cold Salmon Fillet

with Dill Potato Salad, Cherry Tomatoes, Cucumber & Lemon Crème Fraîche - £15.50

200g Medium-Rare Bavette Steak

with Chimichurri, Chips & Mixed Leaves - £18

DEAN SWIFT

thedeanswift.com

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Let us know if you have dietary requirements or allergies. Dishes may contain traces of nuts. A discretionary service charge of 10% will be added to your bill (5 people plus & evenings only). All tips go to the staff. Upstairs dining room available for private hire. **Produce is from sustainable supplies and locally sourced.**