

FOOD MENU

February



SMALL PLATES & STARTERS

Avocado & Bacon Salad

with Poached Egg &
Truffle Oil - £8 / £12

Cauliflower & White Truffle Oil Soup

with Crusty Bread (v) - £5.50

Smoked Mackerel Pâté

with Horseradish Mayo,
Pickled Cucumber & Toasted
Sourdough - £7

BEER SNACKS

Garlic & Parmesan Ciabatta - £5

Chorizo Scotch Egg - £5.50

Deep Fried Brie

with Cranberry Sauce (v) - £5

Chilli Beef Quesadilla

with Sriracha - £5

Chorizo & Red Onion Pizzette - £5.50

Salt & Pepper Squid

with Sweet Chilli Sauce - £6

Tomato, Garlic & Chilli Hummus

with Lebanese Flatbread (v) - £5

Chips & Aioli - £3.50

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. All of which goes to the staff.

Food served daily 12-9:30pm. Upstairs dining room available for private hire.

Produce is from sustainable supplies and locally sourced.

MAINS

Grilled Seabass

with Baby Potatoes, Baby Spinach & Red Pepper Sauce - £17

Beer Pairing: **St Bernardus** - White (5.5%)

8oz English Entrecôte

with Bone Marrow Butter, Chips & Rocket - £25

The Swift Burger – 180gr Chuck Steak Burger

with Red Leicester, Chorizo, Fried Red Onions & Chilli Jam -
£14.50 / £18.50 Double

Beer Pairing: **Gipsy Hill Hepcat** - Session IPA (4.6%)

Beef Casserole

with Spring Onion Mash - £14

Beer Pairing: **Westmalle Dubbel** - Trappist (7%)

Slow Braised Baby Back Pork Ribs

with Sriracha BBQ Sauce & Chips - £16

Bacon Wrapped Venison Meatballs

with Parsnip Purée, Tenderstem Broccoli & Chocolate
Wine Sauce - £16

Roast Stuffed Peppers

with Coriander Couscous & Walnut Pesto (v) - £12.50

Beer Battered Haddock & Chips

with Minted Pea Purée & Tartar Sauce - £14.50

Beer Pairing: **Five Points Pils** - Pilsner (4.8%)

Chicken Kiev

with Avocado & Garlic Butter, Baby Potatoes, Roasted Veg
& Tarragon Sauce - £15

Pork & Leek Sausages

with Mustard Mash & Onion Gravy - £14

DESSERTS

(Please order before 21:30)

Apple & Pear Crumble with Ginger Custard - £6

Sticky Toffee Pudding

with Butterscotch & White Chocolate Ice Cream - £6

Dark Chocolate Tart

with White Chocolate Ice Cream & Milk Chocolate Sauce - £6.50