

SUNDAY MENU



STARTERS

GALICEAN MUSSELS GF 8

Mussels cooked in a spicy tomato & white wine sauce

KING PRAWNS 8

with garlic & chilli

HAM CROQUETTES 7.5

Ibérico ham & bechamel croquettes

PIQUILLO PEPPERS VE GF 7

Stuffed with vegetables

SMOKED PAPRIKA HOUMUS V VE 6

with toasted sourdough bread

SHARING PLATTERS

MEAT PLATTER GF 11

Platter of Jamón, Chorizo & Spanish saucisson

CHEESE PLATTER 9

Platter of Zamora, Pyrenees & Murcia cheeses & bread

MIXED PLATTER 18

Charcuterie & Cheese mixed platter & bread

ROASTS

All roasts are served with roast potatoes, seasonal vegetables, homemade Yorkshire pudding & red wine jus

AGED STRIPLOIN BEEF 18.5

1/2 CHICKEN, MARINATED IN LEMON, THYME & GARLIC 16

LEG OF LAMB, ROSEMARY & GARLIC 18

WILD MUSHROOM WELLINGTON V 14

KIDS ROAST BEEF / CHICKEN 7.5

DESSERTS

CHURROS & CHOCOLATE V 5.5

Homemade Churros & hot dipping chocolate

CHOCOLATE BROWNIE V 5.5

with vanilla ice cream

SANTIAGO ALMOND CAKE V GF 5.5

with vanilla ice cream

CUSTARD FRITTERS V 5

with honey comb ice cream

Please let us know if you have any dietary requirements or allergies. Dishes may contain traces of nuts.
A 10% service charge will be added to your bill and split between the staff.

Upstairs private party room available for hire Email. manager@thedeanswift.com Tel. 0203 196 6949

Vat No 340935309