

# SUNDAY MENU

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## STARTERS

**FRIED BABY SQUID** GF 8.5  
with aioli & lime

**KING PRAWNS** 8  
with garlic & chilli

**HAM CROQUETTES** 7.5  
Ibérico ham & bechamel croquettes

**SMOKED PAPRIKA HOUMUS** V VE 6  
with toasted bread

## SHARING PLATTERS

**MEAT PLATTER** GF 11  
Platter of jamón, chorizo & Spanish saucisson

**CHEESE PLATTER** 11  
Platter of manchego, goats and Spanish blue cheeses

**MIXED PLATTER** 18  
Charcuterie & cheese mixed platter & bread

**BAKED CAMEMBERT** 6.5  
with rosemary & garlic & bread

## ROASTS

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

**AGED STRIPLOIN BEEF** 19.5

**1/2 CHICKEN, MARINATED IN LEMON, THYME & GARLIC** 18.5

**LEG OF LAMB, ROSEMARY & GARLIC** 19.5

**WILD MUSHROOM WELLINGTON** V 15

**KIDS ROAST BEEF / CHICKEN** 9.5

## DESSERTS

**CHURROS & CHOCOLATE** V 5.5  
Churros & hot dipping chocolate

**NORMANDY APPLE TART** V 5.5  
with vanilla ice cream

**SANTIAGO ALMOND CAKE** V GF 5.5  
with vanilla ice cream

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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](mailto:manager@thedeanswift.com) Tel. 0203 196 6949

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