



## TAPAS

<b>MARINATED MIXED OLIVES</b> <small>VE GF</small>	4
<b>TOASTED BREAD</b> , olive oil & balsamic <small>VE</small>	3.5
<b>CHIPS &amp; AIOLI</b> <small>GF</small>	4
<b>PADRON PEPPERS</b> , salt flakes & lime <small>VE GF</small>	6
<b>BEETROOT &amp; FETA SALAD</b> , toasted pumpkin seeds <small>V GF</small>	6.5
<b>SMOKED PAPRIKA HOUMUS</b> , toasted bread <small>VE</small>	6
<b>PORTOBELLO GARLIC MUSHROOMS</b> <small>VE GF</small>	6
<b>VALENCIAN CHORIZO</b> , cooked in cider	8
<b>IBÉRICO HAM CROQUETTES</b> , aioli	7.5
<b>MINI BEEF BURGERS 3</b> , red onion jam & goat's cheese	9
<b>PULLED PORK SLIDERS 3</b> , cheddar & paprika aioli	8.5
<b>JERK CHICKEN SKEWERS 2</b> , sour cream & chive dip <small>GF</small>	8
<b>SILVER ANCHOVY CROSTINI</b> , garlic & parsley	6.5
<b>KING PRAWNS</b> , garlic & chilli <small>GF</small>	9
<b>HADDOCK FISH GOUJONS</b> , tartare sauce	7.5

## BOARDS

<b>MEAT BOARD</b>	16
Serrano ham, Iberian chorizo, saucisson & bread	
<b>CHEESE BOARD</b> <small>V</small>	16
Manchego PDO, La Peral Blue, goat's cheese, quince jelly & bread	
<b>MIXED MEAT &amp; CHEESE PLATTER</b> , both platters combined	24
<b>BAKED CAMEMBERT</b> , rosemary, garlic & bread <small>V</small>	12

## BIG PLATES

<b>TRADITIONAL FISH &amp; CHIPS</b> , battered Haddock, mushy peas & tartare sauce	17.5
<b>BUTTERMILK CHICKEN BURGER</b> , pretzel bun, cheddar, paprika aioli & chips	15.5
<b>BBQ PULLED PORK BUN</b> , pretzel bun, cream cheese, cheddar & chips	15.5
<b>PUMPKIN RAVIOLI</b> , sage butter sauce, rocket & parmesan <small>V</small>	15
<b>CLASSIC CAESAR SALAD</b> , anchovy, croutons & Caesar dressing	13
<b>CHICKEN BREAST CAESAR SALAD</b>	15
<b>MARINATED SIRLOIN STEAK BOCADILLO</b> , red wine & onion marinated steak baguette & chips	17.5

## DESSERTS

<b>CHURROS 4</b> , cinnamon & chocolate sauce <small>V</small>	6
<b>SANTIAGO ALMOND TORTE</b> , vanilla ice cream <small>V GF</small>	6
<b>NORMANDY APPLE TART</b> , vanilla ice cream <small>V</small>	6
<b>CHOCOLATE BROWNIE</b> , vanilla ice cream <small>V</small>	6

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

Vat No 340935309