

SUNDAY MENU



STARTERS

BEETROOT & GOATS CHEESE SALAD V GF 6.5
with toasted pumpkin seeds

KING PRAWNS GF 9
with garlic & chilli

IBÉRICO HAM CROQUETTES 7.5
with aioli

SMOKED PAPRIKA HOUMUS V VE 6
with toasted bread

SHARING PLATTERS

MEAT PLATTER 16
Serrano ham, Iberian chorizo, saucisson & bread

CHEESE PLATTER V 16
Manchego PDO, La Peral Blue, goat's cheese, quince jelly & bread

MIXED MEAT & CHEESE PLATTER 24
Both platters combined

BAKED CAMEMBERT 12
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 11

EXTRAS

CAULIFLOWER CHEESE V 5 **ROAST POTATOES & GRAVY** 4.5

GARLIC PORTOBELLO MUSHROOMS V GF 4.5

DESSERTS

NORMANDY APPLE TART V 6
with vanilla ice cream

SANTIAGO ALMOND CAKE V GF 6
with vanilla ice cream

CHURROS & CHOCOLATE V 6
Churros & hot dipping chocolate

CHOCOLATE BROWNIE V 6
with vanilla 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@thedean swift.com Tel. 0203 196 6949

Vat No 340935309