

## Salads

---



**Mixed Leaf Salad**

9

## Dessert

---



**Affogato**

## Appetizers

---



**Antipasto Platter**

17  
€

## Pizza

---



**Leek**

18  
€

## Mains

---



**Todenham Manor Sirloin Steak**

28  
€



**Roast Rump of Lamb**

26  
€



**Cotswold Partridge Breast**

20  
€



**Pan Fried Sea Bream**

20  
€



**Roast Whole Plaice**

19  
€

## Side dishes

---



**Garlic Roasted New Potatoes**



**Tomato, Red Onion and Balsamic Vinegar**



**Patatas**

## Extras

---



**Brie**

## Sandwiches

---



**Beer Battered Haddock**

15  
€



**Smoked Salmon Dill Crème Fraiche**

10  
€



**A Mug of Cauliflower Soup**

9  
€

## SIDES

---



**Skinny Chips**



**Curly Kale**

## Vegetarian dishes

---



**Vegetables**

## Desserts

---



**Apple Crumble**

8  
€



**Chocolate Marquise**

8  
€



**Sticky Toffee Pudding**

9  
8  
€



**Blackberry Creme Brulee**

8  
€

## Starters

---



**Roasted Beetroot Caramelized Walnut**

10  
€



**Swinbrook Pheasant Hash**

9  
€



**Air Dried Swinbrook Beef**

9  
€



**Blue Cheese Double Baked Soufflé**

10  
€



**Whole Baked Normandy Camembert**

16  
€

## Dolce

---



**Affogatto**

9  
€

## Schwarze Tees

---



**Earl Grey**

9  
3  
€

## Yaki Udon - Udon Nudeln

---



**Roast Beef**

10  
€

## Bread

---



**Bread**

## Café

---



**Fresh Ground Coffee**

3  
€

## Champagne

---



**Laurent Perrier Brut, Champagne, France**

## Puddings

---



**Nougatine Parfait**

8  
€

## Tea

---



**Peppermint**

9  
3  
€



**Green Tea**

3  
€

## Coffee

---



**Espresso**

10



**Cappuccino**

9  
3 €



**Flat White**

9  
3 €

## First Course

---



**Crispy Squid**

9  
€

## Herbal Teas

---



**Cranberry Raspberry**

3  
€

## Hot

---



**Confit Pork Belly**

19  
€

## Featured Items

---



**Marinated Olives Sun Blushed Tomatoes**

3  
€



**Bread Unsalted Butter**

3  
€

## Magnums

---



**Château La Fleur Coterie, Bordeaux, France 2010**



**Villa Antinori Rosso, Italy 2011**



**Churchill's Réserve Port N/V**

## Red Wines

---



**Grange du Midi, Old Vine Carignan France 2014**



**Condorito Merlot, Central Valley, Chile 2014**



**Les Volets Malbec, Haute Vallée de l'Aude, France 2014**



**Caliterra Cabernet Sauvignon Reserve, Colchagua Valley, Chile 2013**



**'The Wrong Un ' Shiraz/ Cabernet, Adelaide Hills, Australia 2014**



**Navajas, Rioja, Sin Crianza, Spain 2014**





**De Chansac old vine Carignan, Pays de l'Hérault, France 2014**



**Côtes du Rhône, Roc Epine, Domaine Lafond, France 2013**



**Château La Tuilerie du Puy, Bordeaux, France 2012**



**Pinot Noir, Domaine Charton, Burgundy, France 2013**



**Fitou, Domaine du Grand Bosc, France 2011**



**Chianti Classico, Ormanni, Italy 2011**



**Errazuriz Costa Pinot Noir Aconcagua Valley, Chile 2013**



**Villa Antinori Rosso, Italy 2012**



**Contino Rioja Reserva, Spain 2008**



**Barolo, Bricco Ambrogio, Paolo Scavino, Italy 2006**



**Gevrey Chambertin 'Clos de la Justice ' Monopole, Vallet Frères, France 2011**



**Chateau Cantemerle, Haut Medoc, Bordeaux, France 2009**



**Nuits St Georges 1er Cru, Les Bousselets, Robert Chevillon, France 2011**

## **White Wines**

---



**Pierre et Papa Blanc, France 2014**



**Condorito Sauvignon Blanc, Central Valley, Chile 2015**



**Pinot Grigio, Calusari, Cramele Recas Romania 2014**



**Flying Solo Grenache Blanc/Viognier, Domaine Gayda, Pays d'Oc, France 2015**



**Nostros Chardonnay Gran Reserva, Chile 2014**



**Sauvignon de Touraine, Domaine des Échardières, France 2014**



**Villa Wolf Dry Riesling, Pfalz, Germany 2014**



**Taringi Sauvignon Blanc, Marlborough, New Zealand 2015**



**Macon Villages, Pierreclos, Domaine Marc Jambon et Fils 2014**



**Gavi di Gavi, Contessa Zara, Piemonte, Italy 2013**



**Gewürztraminer, Michel Léon, Alsace, France 2014**



**Chablis, Tour de Roy Vieilles Vignes, Domaine des Malandes, France 2013**



**Sancerre, Croq'Caillotte, Domaine Emile Balland 2014**



**Pouilly Fuissé, Domaine des Sansonnets, France 2012**



**Pouilly Fumé, Les Vignes de Tracey, France 2011**



**Chassagne Montrachet 1er Cru, Les Chenevottes, Jean Noël Gagnard, France 2010/11**

## **Sparkling**

---



**Prosecco, Italy**



**Prosecco Italy**

## **Teas**

---



**Chamomile**

3  
€



**Lemon Ginger**

3  
€

## **Rosé Wines**

---



**Domaine de Le Colombette, Grenache, France 2013**



**Domaine de Grandpré, Cuvée Minotaure, Côtes de Provence France 2014**

## **Red Wines by the Glass**

---



**Grange du Midi, Old Vine Carignan 2013**



**Condorito Merlot 2013**



**Volets Malbec 2012**



**'The Wrong Un ' Shiraz Cabernet, Adelaide Hills**



**Navajas, Sin Crianza Rioja 2013**

## White Wines by the Glass

---



**Pierre et Papa Blanc 2014**



**Condorito Sauvignon Blanc 2013**



**Pinot Grigio, Calusari, Cramele Recas 2014**



**Nostros Chardonnay Gran Reserva 2013**

## Sparkling Wine

---



**Laurent Perrier Rosé, Champagne, France**

## Champagne & Sparkling Wines

---



**Nyetimber Classic Cuvee Vintage, England 2009**



**Laurent Perrier Brut, Champagne, France Glass**

## Appetisers

---



**Breaded Tiger Prawns**

10  
€

## Rosé Wines by the Glass

---



**Domaine de La Colombette, 2014**



**Domaine de Grandpré, Cuvée Minotaure 2014**

## Seasonal

---



**Cauliflower Soup**

7  
€

## Crispy

---



**Crispy Fishcake**

14  
€

## British Cheese Selection

---



**Stinking Bishop**



**Cornish Yarg**

## Sweet Wines

---



**Tokaji Aszu 5 Puttonyos, Hungary 2008**



**Sauternes, Reserve Dulong, France 2012**

## Coffee\*

---



**Latte**

3  
€



**Coffee**

## Cognac & Armagnac

---



**Frapin VSOP Grande Champagne, Cognac**

## **Barbecue Items**

---



**Roast Pork**

10  
€

## **Cheese Plank**

---



**Oxford Blue**

## **Kalared XO Menu (Minimum 2 Persons)**

---



**Main Course**

## **“Grown Up ” Grilled Cheese - Lunch Menu**

---



**Cheddar Tomato**

7  
€



## Afghani Dishes

---



Afghanish soup

## Desserts \*

---



Desserts

## Dessert\*

---



Dessert

## Swan Favourites

---



Steak, Mushroom and Red Wine Pie

14  
€

## Selection of Cheese

---



**Cerney Goats Cheese**

## **Burger Nights**

---



**Burger Nights**

11  
€

## **Armagnac & Cognacs**

---



**Frapin VIP XO Grande Champagne, Cognac**



**Delord Vieil Armagnac Vintage 1985**

## **Port and Sherry by the Glass**

---



**Churchill's Reserve Port**

## **Cheeseboard**

---



**Montgomery Cheddar**

## King Sandwiches

---



**Homemade Cheeseburger**

14  
€

## Uncategorized

---



**Smith Woodhouse Quinta Madalena Vintage Port 1996**