

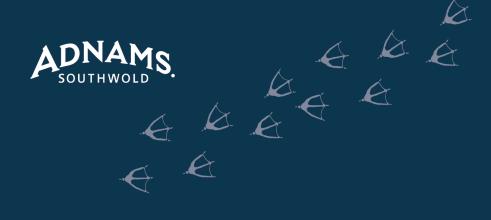
## **LUNCH AND DINNER MENU**

### **STARTERS**

salad

	Chilled tomato gazpacho soup, marinated Suffolk tomato, buttermilk Ricotta,	£8
	olive crumb, basil	
	Chicken liver parfait, brioche, malted butter, peach relish	£8
	Seared mackerel, watermelon and mint salsa, chilli pepper purée	£8
	Dry-aged steak tartare, cornichons, capers, smoked egg yolk, sourdough	£14
	Seared cured Duke of Norfolk Estate chalk stream trout, celery, cucumber, dill, yuzu gel	£9
	Marsh Farm charcuterie, two to share: bread and butter, pickles, sourdough crisps	£14
	Baked honey and truffle camembert, for two sharing: Two Magpie's sourdough	£14
	Spelt, fennel, apricot and almond salad, agave syrup lemon dressing (VE)	£8
MAIN COURSES		
	Mixed fish platter: Adnams gin-cured salmon, crab, herring, Cley Smokehouse whipped cod	£19
	roe,	
	Maldon Blackwater oyster, pickled cockles, house salad, rye bread	
	Barbary duck breast, celeriac purée, chard, baby leeks, raspberry gel and pickled	£21
	raspberries	
	Roasted cod fillet, garden pea purée, warm-charred gem lettuce, peas and pickled shallot	£21

Should you require assistance with dietary requirements or allergy information, please speak to a member of our team. We're happy to help.



# THE SWAN SOUTHWOLD

Tempura of romano pepper and baby courgette, spiced pearl cous cous, heritage £14 tomato, charred tenderstem, macerated golden raisins (VE) Rump and chuck steak burger, brioche bun, gem lettuce, bbq mayo, beef tomato, pickles, £15 chips Ribeye steak served with triple cooked chips, bone marrow, watercress and melted onions £25 Battered monkfish and chips, tartare sauce, green split pea purée £20 Local pork fillet, roasted and puréed fennel, charred apricot and gel, crispy pork skin, £21 lamb's lettuce Suffolk chicken Caesar salad £19 Salt-baked celeriac, charred sweetcorn and puree, leek, king oyster mushroom, summer £14 truffle (VE) Roast Sirloin of aged beef, Yorkshire pudding, traditional accompaniments – Sunday lunch £19 only

#### **SIDES**

Triple cooked chips, béarnaise sauce

Seasonal new potatoes

Tenderstem broccoli

House salad

Charred sand carrots

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### **DESSERTS**

Lemon posset, raspberry sorbet, Adnams pink gin and raspberry compote	£7
Iced strawberry parfait, lime and mint macerated strawberries, shortbread	£8
Dark chocolate mousse, chocolate sponge, yuzu (VE)	£8
Peach tarte tatin, peach and yogurt sorbet(please allow 15 minutes cooking time)	£9
Selection of British cheeses, grapes, biscuits, celery, fruit chutney, quince paste	£12