

NIBBLES

Chilli salted crispy broad beans	£5
Nocellara olives	£5
Caramelised mixed nuts	£5
NU/G	
Paprika pork puff pieces	£5
Maldon Blackwater oyster (each)	£3.50
MO	
Guacamole, sourdough flat bread crisps	£9
G	
Grilled Pitta Bread	£5.50
G	
Basket of sourdough, malted butter	£5.50
G	

SMALL PLATES

We suggest a choice of 2-3 per person would be a light meal

Beef short rib, Adnams beer malted onion	£15
G/C	
Leek & cheddar cheese croquettes, leek a 'la vinaigrette	£10
M/G/MU/E	
Serrano ham, bresaola, sourdough, house pickles	£12.50
G	
Sweet cured herring, beetroot puree, sour cream, rye bread	£12
F/SU/M/G	
Chilled baked aubergine, harissa oil, lemon yogurt, crispy onion, croutons, basil	£9
M	
Pork rillette, piccalilli, sourdough	£13
SU/MU	
Copper House gin cured salmon, cucumber, cucumber dressing, celery cress, yuzu gel	£12
F/SU/C	
Caponata, feta & crouton bowl	£9
M/SU/G	
Piri-piri chicken drumstick, sweetcorn relish	£10
F/G/M	
Grilled whole crevettes, lemon & garlic butter	£15
CR/M/SU	

C = CELERY MO = MOLLUSC CR = CRUSTACEAN MU = MUSTARD E = EGG N= NUTS F = FISH S = SOY G = GLUTEN SU = SULPHITES M = MILK

THE SWAN
SOUTHWOLD

Tap Room & Courtyard Menu
Serving food 12 – 14.30 /17.30 – 20.00

THE NEW MENU

In celebration of the opening of our new Courtyard, we're delighted to introduce a brand-new menu at The Swan Hotel,

designed to be enjoyed in both the Courtyard and Tap Room. Our small plates are perfect for sharing, grazing, and soaking up the Southwold sunshine with a drink in hand. Choose a few for a light bite or create a full meal to enjoy at your leisure – each dish is served fresh as soon as it's ready.

IT'S ALL ABOUT SHARING

Truffled Baron Bigod	27
Bungay Brie - thyme-infused honey, sourdough	
(Please allow up to 20 minutes cooking time)	
Crafted by hand by our friends at Fen Farm Dairy,	
M - G/sourdough	
Fish Board	25
Gin-cured salmon, crab rillettes, crevettes, Maldon oysters,	
pickled clams, sweet-cured herring, Cley Smokehouse whipped	
cod roe, rye bread, garden leaves	
CR - E - F - G - M - MO - MU	

OUR CLASSICS

Dry-Aged English Ribeye	34
Bone marrow, melted onion, béarnaise, triple-cooked chips	
C/E/G/M/MU/SU	
Rump & Chuck Steak Burger	21
Brioche bun, beer-barbecue sauce, cabbage-dill-gherkin slaw,	
smoked applewood cheese, triple-cooked chips	
C/E/G/M/MU/S	
Battered Monkfish	25.5
Triple-cooked chips, tartare sauce, green split-pea purée	
F/G	

Please order in The Tap Room. We have a full range of wines, softs and spirits indoors too

JUGGED COCKTAILS (1LTR)

Pimms O'Clock	£35
Pimms, Lemonade, fruit	
Swan Sangria	£30
Pinot Noir, Cointreau, lemonade, fruit	

COCKTAILS

Aperol Spritz	£15
Aperol, Prosecco, soda, orange	
Hugo Spritz	£15
Elderflower Gin, Prosecco, elderflower syrup, soda water, fresh mint	
Espresso Martini	£15
Vodka, Kahlua, Vanilla syrup, Espresso Coffee	
Margarita	£15
Tequila, Cointreau, Aqave nectar, Lime Juice	

OUR WINES

ROSÉ

	125ml	175ml	250ml	Btl
Adnams Rosé, Provence, 2024 ^{12.5%}		£ 9	£12	£33
Adnams Prosecco DOC, NV ^{10.5%} - VE	£10			£33

WHITE

Adnams Picpoul de Pinet, 2024 - VE ^{13%}	£ 8.5	£11	£31
Adnams White Burgundy, 2024 - VE ^{13.5%}	£ 9	£11.5	£33
Forrest Estate Sauvignon Blanc, 2024 - VE ^{12.5%}	£10	£13	£37