



## The Crooked Swan Dinner Menu

Bread And Olives £3.95 || Cocktail of the Month: Pumpkin Spiced Margarita £9.45

### Small Plates/Starters

Seared South Coast Scallops Served with parsnip and apple puree, chimichurri, and chilli oil. (GF)	£12.5	Venison Faggot Served with kale, smoked bacon, madeira, and a blackberry jus.	£11.5
Cauliflower Pakoras Served with masala sauce and a bossman vegan yoghurt dressing. (GF/VE/N)	£9	Baked Organic Cornish Camembert Served with za'atar, honeycomb, seasonal pickles, and charred Oxen Rd sourdough. perfect for sharing! (GFO/V)	£16
Slow Roasted Bone Marrow Served with charred ciabatta and pickled shallots. (G)	£8		

### Mains

Cygnature Cider Battered Fish And Chips Served with curry sauce, minted crushed peas, and fennel tartare. (GF)	£17.75	Catch of the Day Please ask your server for today's chef's choice. (GF)	Market Price
Sambar Curry Red lentil coconut curry, harissa chickpeas, roasted cauliflower steak, toasted almonds, and aubergine chutney. (GF/VE)	£17.95		

### From The Grill

All served with Watercress.

Fungimental Lion's Mane Mushroom Earthy and meaty, a perfect vegan option. (VE)	£17.5
Lemon And Herb Chicken Breast Corn-fed succulent chicken.	£16.5
8 oz Pork Ribeye Rich marbling of fat.	£18
10 oz Hangar Steak Full-bodied flavour, best served rare.	£21
10 oz Flat Iron Steak Super tender and well-marbled for flavour.	£23
10 oz Rump Steak Less tender but big on flavour	£25
8 oz Sirloin Steak Perfect balance of tenderness and flavour.	£27

### Sides

Hand Cut Triple Cooked Chips With your choice of Chilli salt Garlic butter and Old Winchester cheese. The staff favourite! Garlic And Herb Tomatoes with Salsa Verde (GF/VE)	£3.75
Twanger Cheddar Mac And Cheese Creamy and rich, perfect for sharing! (V)	£6.5
Maple And Soy Glazed Mushrooms (GF/VE)	£3.75
Sautéed Greens with Shallots (GF/VEO)	£3.75
Hinton Salad Leaves with Pickled Veggies (GF/VE)	£3.75
Wild Rocket And Old Winchester Cheese Salad (GF)	£3.75

### Sauces

Somerset Cider Brandy Peppercorn    Roquefort Butter    Chimichurri    Red Wine Jus    Confit Garlic Butter    Smoky Creole Cajun Butter (All GF)	£2.75
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<b>Fancy Surf and Turf?</b> Add Creole Cajun Buttered Prawns. (GF) Add on Spiced Rubbed Bone Marrow (GF)	£6.5 £3
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## Desserts

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Triple Chocolate Skillet Cookie Served with vanilla ice cream.	£8.5	Apple and Blackberry Panna Cotta Topped with streusel crumb.	£8.5
Sticky Toffee Pudding Served with sea-salted butterscotch sauce and malt ice cream.	£8	Mulled Cider Poached Pear Served with vanilla cashew cream. (GF/VE)	£8.5
Ultimate Chocolate Brownie Served with salted caramel ice cream. (GF/N)	£8	Local Cheese Selection Glastonbury Twanger Cheddar, Oak Smoked Dorset Red, White Lake Bruton Brie served with local apples, crackers, and seasonal chutney.	£13

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## Port/Dessert Wine

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Da Pedra Alta Port No 10	£5	Charles Hours Jurancon Uroulat 2018	£6.5
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## Dietary Requests

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Please inform your server of any allergies or dietary restrictions  
we strive to accommodate all requests

**GF - Gluten Free**  
**GFO - Gluten Free Option**  
**V - Vegetarian**  
**VE - Vegan**  
**VEO - Vegan Option**  
**N - Contain Nuts**

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## Guest Infomation

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A service charge of 10% will be added to your bill. This goes directly to our staff.

### Wi-Fi

Name: Swan Guest  
Password: swanguest

We would love to hear your feedback  
Please leave a review or if you have any recommendations please email us on  
[info@crookedswan.com](mailto:info@crookedswan.com)

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