

10

Sharers

Artisanal bread by 'Riverside Sourdough', oil & balsamic. Served with both a flavoured butter and dip of the day.

Starters & Small Plates

Bowl of mixed olives. (GF&VE)	4
Crispy chicken or oyster mushroom dirty fries, w/ cheddar & Cajun ketchup.	10
jJeruselum artichoke soup, garlic oil	7
Mackerel & horseradish pate, caperberry, sour dough crouton	7.5
Roasted beetroot tart,, whipped goats cheese, candied walnut, pickles	8
Shredded smoked duck salad, clementine, chicory	9
Mains	
Christmas dinner: Choice of Turkey, Veg wellington or nutroast All served with stuffing, roast potatoes, root vegetables, cavelo nero, brussel sprouts, cranberry jus	18
Pan seared pollock, potato rosti, cockle & white wine sauce	19
Mushroom crusted celeriac, artichoke & truffle puree, roasted beetroot	17.5
Southern fried turkey burger, cranberry sauce, melted brie	17.5
Pan seared duck breast, braised red red cabbage, fondant beetroot, jus	19
Castro	



The Classics

Burgers: Beef, fried chicken or

16.5

crispy oyster mushroom served w/ fries. (GFA) Add: Bacon +£1.50 Cheddar, Blue Cheese or Fried Egg +£1. Fish & chips w/ pea puree & tartare sauce. The Old Swan Pie w/ mash or chips & seasonal veg. (Ask a member of staff about filling) Sausage & mash w/ onion gravy, seasonal greens. (GF) Steaks Farmers Pantry steaks w/ chips, tomato, mushroom, onion rings & salad. (GFA)

8oz Sirloin	27
8oz Ribeye	28
14 oz T-bone	34

8 Add: Peppercorn sauce +£2.50, Blue Cheese +£2.50 or Garlic Butter +£1.

Sides

Chips Fries

Onion Rings Garlic Bread

Baby Leaf Salad

Cheesy Chips +£1.50

Cheesy Garlic Bread +£1

For further allergen information please

VE - Vegan V - Vegetarian GF - Gluten Free

Seasonal Vegetables

ask a member of staff.

GFA - Gluten Free Available

3.5