

C. 1445

Old Swan

Nr. OXFORD

Our Heritage *Inspired* Menu

6pm – 9pm

NIBBLES

Baked Sourdough <i>Balsamic vinegar</i>	£5	Mixed Olives	£4	Black Pudding Balls <i>Piccalilli</i>	£6	Salt & Pepper Squid <i>Spicy mayonnaise</i>	£6
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STARTERS

Salt-baked Heritage Beetroot <i>Red onion tart, crispy goat's cheese</i>	£10
Tender Lamb Kidneys <i>Mushroom tapenade, soft mustard sauce, sourdough</i>	£10
½ Pint Tankard of Shelled Prawns <i>Gem lettuce, paprika mayonnaise</i>	£12
Cotswolds Farm Country Terrine <i>Spiced red wine jelly, toasted brioche</i>	£10
Smoked Mackerel <i>Pea flapjack, chive sour cream</i>	£10

SHARING

Paxton & Whitfield Oglesfield Fondue <i>'Cotswold Whisky' & roasted nuts, white fig relish</i>	£18
Nourish Board <i>Smashed avocado, hummus, mixed olives, tempura vegetables, sourdough</i>	£16
Ploughman's <i>Paxton & Whitfield Red Leicester XO, Perl Las Blue Cheese, pork pie, Suffolk roast ham, sweet pickles, chutney</i>	£20

MAINS

Crispy Cave-aged Cheddar Macaroni <i>Charred tenderstem broccoli, olive & chilli dressing</i>	£16
Grilled Madras Spiced Salmon Fillet <i>Warm pea & lentil salad, baby leek, raita, poppadom</i>	£19
Battered Oxford Gold Haddock <i>Musby peas, chunky chips, tartare sauce</i>	£18
Cotswold Farms Lamb Shepherd's Pie <i>Grilled courgette, roasted parsnip, rosemary gravy</i>	£22
Hearty Cumberland Sausage <i>Baked butter bean, charred hispi cabbage</i>	£18
30-day Aged 10oz Ribeye <i>Stuffed tomato, garlic mushroom, fried onion, peppercorn sauce, chips</i>	£34
Grilled Vegetable Wellington <i>Tomato relish, sweet potato scone, steamed broccoli</i>	£16
Pan-fried Calves Liver <i>Bubble & squeak, crispy bacon, onion gravy</i>	£22
Layered Mushroom & Onion Suet Pudding <i>Truffle béchamel</i>	£16

Inspired Pairings

RED

Grilled Vegetable Wellington
Lychgate Red, Bolney Estate, West Sussex

WHITE

Grilled Madras Spiced Salmon Fillet
Chardonnay 'Gravel Castle', Simpsons' Wine Estate

BEER

Hearty Cumberland Sausage
North Cotswold Windrush

Fun to Finish?

Take the edge off by visiting our Board Game Library or embrace our Craft Discovery Boxes from £5.

SIDES

Thick-cut Chips	£4.50	Sweet Potato Fries	£4.50
Bubble & Squeak	£4.50	Charred Hispi & Crispy Onion	£4.50
Country Pickled Vegetables	£4.50		

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. Adults need around 2000kcal a day.

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DESSERTS

Prunes & Lavender Eton Mess

Coconut Rice Pudding
Poached 'Gravel Castle' pear

Chocolate Torte
Bitter chocolate ice-cream, pistachio praline

Orange Marmalade Bread & Butter Pudding
'Honey Beeble' custard

Sticky Toffee Pudding
'Cotswold Whisky' butter

CHEESE

£9.50 Paxton & Whitfield Feast *3 for £12 | 6 for £18*
Quince jelly, grapes, artisan biscuits, homemade chutney

Cheese Selection:

£9.50 Cave Aged Cheddar
A sweet and fruity cheddar, brightened with juicy notes, crafted in Dorset.

£9.50 Red Leicester XO
An extra old, farmhouse Red Leicester, matured in Gloucestershire to develop bright, toasted, and savoury flavours with a firm texture.

Corinium

Named after Cirencester, this cheese from Gloucestershire offers savoury, toasted peanut notes with a dense, semi-soft texture.

Perl Las

A creamy and buttery blue cheese, proudly made in Wales.

Little Rollright

A Gloucestershire specialty, with meaty, woody richness reminiscent of smoked sausage and mustard.

Trinity

This triple cream cheese from Dorset, matured in Gloucestershire, offers flavours of butter and rich dairy cream.

Sinodun Hill

Crafted in Oxfordshire, this fresh, lactic goat's cheese boasts a beautiful fluffy, open texture.

What's on at the Old Swan

FOOD & BEVERAGE	EVENT	EVENT
<h3><i>Sunday Lunch</i></h3> <p><i>Every Sunday 12pm - 5pm</i></p> <p>£22 Per Person</p>	<h3><i>Comedy Night</i></h3> <p><i>Thursday 18th April From 8.30pm</i></p> <p>£20 Per Person</p>	<h3><i>Band & Brew</i></h3> <p><i>Thursday 9th May 6.30pm - 10.30pm</i></p> <p>Free Entry</p>

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