











Marinated olives ve · · · · · · · · · · · · · · · · · ·	3.95
Deep fried mozzarella balls, Parmesan & homemade tomato ketchup	6.95

TO SHARE

ΡΙΖΖΑ ΒΡΕΑΝ	
Warm focaccia bread, olives, EV olive oil & balsamic 🔞 · · · · · · 6.	95
Antipasti: mixed salumi, cheeses, olives & breads · · · · · · · · · 15.	95

Roast garlic & parsley butter with Cornish sea salt, rocket Pancetta, scamorza, chilli flakes & maple syrup · · · · · · · · 8.50

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RNASTS

HONOTO
Roast sirloin of Hereford beef
Honey roast leg of ham, apple & mustard compote • • • • • • 15.95
Wood fired black garlic chicken, Cumberland chipolata & herb stuffing
All served with roasties, Yorkshire pudding, greens, market vegetables and proper beef dripping gravy
Spiced cauliflower, spinach & lentil pie, gravy & saffron roast



MAINS/GRILL

sauce or korma gravy · · · · · · · · 15.95
Baked hake, truffled crumb, orzo, smoked cheddar & wilted spinach
Sweet potato, piquillo pepper & apricot tagine, cous cous, preserved lemon & mint yoghurt
21 day aged 8oz Sirloin served with confit tomato, rocket, Padano & chips. Choose from roast garlic & parsley butter, pepper sauce or melted Gorgonzola
BURGERS
BURGERS Chop steak burger, bacon jam, cheddar, lettuce, tomato & pickles · · · · · · · · · · · · · · · · · · ·
Chop steak burger, bacon jam, cheddar, lettuce, tomato &

All served in toasted sesame brioche with house slaw & skin on fries Swap to sweet potato fries + 2.00

Homemade soup & warm focaccia $ {\mathbb V} $ $ \cdots $	6.50
Grants smoked salmon, toasted crumpet, gribiche sauce, lemon & watercress	8.95
Prosciutto ham, winter melon, buffalo mozzarella & EV olive oil, aged balsamic	8.95
Lamb koftas, pickled cucumber, chilli jam & tzatziki • • • • • • • •	7.95
Baked prawns, chilli, lemon $\&$ parsley butter with sourdough $\cdot\cdot\cdot\cdot$	9.95
Steamed mussels, leeks, nduja, mascarpone & focaccia ••••••	8.95

BRUSCHETTA

Baked mushrooms on Pugliese bread with Pinot Grigio, garlic & Parmesan cream \bigcirc · · · · · · · · · · · · · · · · · · ·	7.95
Chicken liver pâté, pancetta & pistachios on sourdough $\cdot \cdot \cdot \cdot \cdot \cdot$	6.95

SALADS

Starter / Main

Honey & truffle roasted pear, beetroot, butternut squash,	
Somerset brie & candied pecans (V) · · · · · · · · · · · · · · · · · · ·	7.95 / 14.95

Caesar, black garlic chicken, bacon, black pepper croutons & anchovies

• WOOD FIRED PIZZA •

Hand stretched Neapolitan dough topped with our own fresh tomato, oregano & olive oil sauce & Fior di Latte mozzarella.

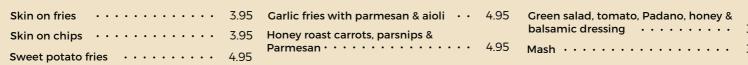
GLUTEN FREE PIZZA BASE +2.50

Vegan options available

Togan options available
Buffalo mozzarella, EV olive oil & basil · · · · · · · · 11.95
Blush tomato, smoked mozzarella & jalapeños · · · · 12.95
Wood roasted leeks, black olives, mushrooms, cherry tomatoes & pesto · · · · · · · · · · · · · · · · · · ·
Harissa lamb, pickled red onions, crumbled feta, mint & coriander yoghurt · · · · · · · · · · · · · · · · · · 15.95
Chorizo, salami, prosciutto ham & roquito peppers •• 14.95
Pepperoni, nduja & scamorza · · · · · · · · · · · 14.95
Mortadella, Portobello mushroom, goats cheese & rocket
Honey roast ham, pineapple & cherrywood cheddar $\cdot \cdot 13.95$
Gorgonzola, Parmesan & goats cheese, maple figs & balsamic

Please note when ordering, the pizzas are cooked in a separate kitchen in our rather splendid wood burning oven, so at busier times may not arrive at exactly the same time as your other main courses.











WHITACRE HEATH

SUNDAY MENU



The Swan Whitacre Heath



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