



THE SWAN

FOREST ROW

WINE + FOOD + ROOMS

STARTERS

FOWEY MOULES MARINIÈRE £9

cream, crusty ciabatta

GARLIC & ROSEMARY INFUSED CEMBERT £7

toasted ciabatta, onion marmalade

PAN-SEARED SOUTH COAST SCALLOPS £11

pea broth, crispy Parma ham

PEA & MINT SOUP £6

garlic focaccia

PAN-SEARED WOOD PIGEON BREAST £8

Brighton Blue cheese risotto, pickled shallots

WILL'S CHORIZO SCOTCH EGG £6

harissa mayonnaise

SIDES £4 EACH

HOUSE SALAD & VINAIGRETTE DRESSING

BUTTERED SEASONAL GREENS

TRUFFLE & PARMESAN CHUNKY CHIPS

SKIN ON FRIES

MAINS

SIRLOIN STEAK BURGER £15

*sourdough bun, Monterey Jack cheese,
ruby slaw, skin on fries*

CANNON OF ASHDOWN FOREST VENISON £25

dauphinoise, sautéed greens, red wine jus

FOWEY MOULES MARINIÈRE £18

cream, served with fries

ROAST MONKFISH TAIL £24

*saffron risotto, seared scallops,
samphire, Parmesan crisp*

WILD MUSHROOM ORZO PASTA £15

white truffle oil, spinach

CONFIT DUCK LEG £21

Morteau sausage and cannellini bean cassoulet

JAKE'S BEER BATTERED FISH & CHIPS £14

mushy peas, homemade tartare sauce

8OZ DRY-AGED SUSSEX RIBEYE STEAK £26

*chunky chips, wild mushroom fricassée,
peppercorn or béarnaise sauce*

SWEET POTATO & CHICKPEA TAGINE £15

giant cous cous, harissa yoghurt, pomegranate molasses

DESSERT

STICKY DATE PUDDING £7

toffee sauce, salted caramel ice-cream, chopped walnuts

WHITE CHOCOLATE PANNA COTTA £7

Winter berry compôte, chocolate soil, pistachio tuile

SUSSEX CHEESE & BISCUITS £11 / £15

*Flower Marie, Sussex brie with truffle, Blue Clouds,
Sussex Charmer cheddar*

TWO SCOOPS OF ICE CREAM OR SORBET £5

*Your choice of vanilla, Belgian chocolate, cherry or
salted caramel ice cream or blood orange,
lemon or passion fruit sorbet*

TERRY'S CHOCOLATE ORANGE CHEESECAKE £7

raspberry coulis



www.theswanatforestrow.com

If you suffer from allergies please let a member of staff know before ordering. We offer gluten-free and vegan options.

A discretionary service charge of 10% will be added to your bill.