

T H E

# Sweeney

## Spring Menu

### nibbles

- Mixed Olives (Ve/GF) £3.50
- Breads with Olive Oil, DukKha & Balsamic £3.95
- Potato Pave, Garlic Aioli & Truffle Pecorino (GF) £3.95

### small plates

- Duck Liver Pate (GFa)** £6.95  
Homemade Sourdough Toast, Sweet & Sour Apricot & Quince Chutney
- Lamb Scrumpet** £7.50  
Wild Garlic Pesto
- Rose Harissa Hummus (Ve/GFa)** £6.95  
Crispy Chickpeas, Ras el Hanout, Pistachio Crumb, Lemon Zest, Olive Oil Drizzle & Warm Pitta Bread
- King Oyster Mushroom Scallops (Ve/GF)** £6.95  
Miso Glaze & Wild Garlic Pesto
- Crab on Toast (GFa)** £7.95  
Samphire, Lime & Chilli, & Lobster Mayo
- Black Pudding & Leek Croquettes** £7.50  
Bramley Apple Ketchup
- Thai Cured GravLax (GF)** £7.95  
Mango Salsa & Lime Dressing
- Homemade Soup (Ve/GFa)** £6.50
- Halloumi (GF)** £6.50  
Hot Honey & Chilli
- Confit Duck Leg Spring Roll (GF)** £6.95  
Gochujang Ketchup

### sides

- Chunky Chips (GF)** £4.00
- Honey Roast Carrots (GF)** £4.00
- Minted Crushed Peas (GF)** £3.50
- Jug of Sweeney Gravy (GF)** £2.00
- Pecorino Salad (GF)** £3.50
- Garlic & Chilli Tenderstem Broccoli (GF)** £4.00

### loaded fries:

- Shredded Lamb (GF)** £6.95  
Wild Garlic Pesto, Greek Yoghurt & Pomegranate
- Crispy Duck (GF)** £6.95  
Spring Onion, Chilli, Coriander & Gochujang Ketchup
- Kimchi (GF)** £6.95  
Peanuts, Spring Onion & Sriracha Mayo

dietary key:

V = Vegetarian    Ve = Vegan

GF = Gluten Free    GFa = Gluten Free Available

### big plates

- Lemon Sole Meuniere (GF)** £15.95  
Capers, Lemon Butter, Samphire & Buttered New Potatoes
- Braised Lamb Pave (GF)** £17.50  
Champ Mash, Minted Gravy & Honey Roast Carrots
- Fish & Chips (GFa)** £14.95  
Homemade Tartar Sauce & Minted Crushed Peas
- Coq au Vin Pie** £14.95  
Celeriac Mash & Tenderstem Broccoli
- Panko Fish Burger** £14.95  
Asian Slaw, Lobster Mayo & Fries
- Pduja Chicken Breast** £15.95  
Pduja Butter Gnocchi & House Salad
- Brown Butter Paneer Curry (V)** £14.95  
Basmati Rice & Butter Roti
- Miso Duck Breast (GF)** £21.95  
Confit Duck Leg Spring Roll, Miso Glazed Carrots, Red Cabbage & 5 Spice Ketchup
- Marmite Roast Cauliflower Steak (Ve/GFa)** £14.95  
Putty Cauliflower Puree, Crispy Leaves & Green Peppercorn Sauce

### from the grill

- ADD PEPPER SAUCE OR TRUFFLE & CHIVE BUTTER +£1.50**
- Korean Style Smashed Burger** £16.95  
Two 5oz Burgers with Asian Slaw, Cheddar & Gochujang Ketchup
- Ribeye Steak (GF)** £24.95  
Fries, Pecorino Salad & Balsamic Glazed Cherry Tomatoes
- Sirloin Steak (GF)** £24.95  
Fries, Pecorino Salad & Balsamic Glazed Cherry Tomatoes

### desserts

- Blackberry Crème Brûlée (GFa)** £7.25  
Bara Brith Biscuits
- Lemon Curd Pavlova (GF)** £7.25  
Poached Rhubarb, Toasted Almonds
- Sticky Toffee Pudding** £7.25  
Butterscotch Sauce & Caramelised Banana
- Lemon Posset (GFa)** £7.25  
Raspberry Compote & Shortbread Biscuit
- Miso Caramel & Chocolate Tart** £7.25  
Coffee Ice Cream
- Peanut Butter Cheesecake (Ve)** £7.25  
Biscoff, Caramel Sauce & Vegan Vanilla Ice Cream
- Affogato** £7.25
- 2 SCOOPS / 3 SCOOPS OF Ice Cream (GFa)** £4.75/£6.50  
CHOICE OF: VANILLA (VeA) / COFFEE / RUM & RAISIN / CHOCOLATE / STRAWBERRY SORBET (Ve) / LEMON SORBET

CELEBRATING

30

YEARS