

THE POTTING SHED

Steak Night

TO SIP

Elder Bay Breeze 6

Passionfruit Swagger 6

£21 per person

TO START

Truffle Popcorn

STEAKS

Our beef comes from Tim Johnson and his family at Stokes Marsh Farm in Coulston at the foot of the Salisbury plain, where the Aberdeen Angus heifers freely roam the green fields all year round. They are grass-fed, topped up with some brewers grain from Butcombe Brewery, and drink from the stream that runs through the land. The entire journey from farm to butcher is less than 10 miles, so there is minimum carbon footprint. We are proud to serve it here at Mad Swans.

Flatiron 225g

Sirloin 250g (£8 supplement)

Steaks are served with triple cooked chips, crisp green salad with a creamy mustard & rapeseed dressing, and choice of sauce

Virgin rapeseed bearnaise

Chimichurri

Peppercorn sauce

SIDES

Grilled Broccoli Vinaigrette 5

Picked Red Cabbage 5

Slow Roasted Carrots, Honey & Zaatar 5

PUDDINGS

Croissant Mille Feuille 8

Poached Rhubarb & Chantilly Cream

Tiramisu 8

Whipped Mascarpone, Marsala & Cocoa

Mad Swans Sundae 8

Orange Curd & Summer Berries

The Golf Ball 11

White Chocolate, Pistachio, Basil



Scan the QR code for
a list of allergens

We work in a kitchen that processes allergenic ingredients, and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill.