

Swan Steak Night

Steaks

12oz West Country rib eye steak £32

Rich, juicy and beautifully marbled full of flavour.
-Chef recommendation medium to medium rare

8oz British fillet steak £34

Exceptionally tender, melts in your mouth lean and delicately flavoured -
Chef recommendation rare

8oz West Country rump steak £24

Lean, flavoursome and packed with classic beefy character.
-Chef recommendation medium

12oz Somerset sirloin steak £33

Tender well-marbled and full of rich, beefy flavour
-Chef recommendation medium rare

Upgrade to Surf & Turf
Add garlic & chilli shell on prawns - £11

Sides - £5

Triple cooked chips,
Tenderstem broccoli
Creamy Spinach

Sauce - £2

Peppercorn sauce, Chimichurri, Béarnaise or Café de Paris butter



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Wine Pairings

TO PAIR WITH RIB EYE STEAK

The Chocolate Block | South Africa M 12.45 L 17.30 B 51.00 MG 102.50

Rich, full-bodied and packed with dark fruit and savoury flavours. The perfect match for the marbled, fatty ribeye.

TO PAIR WITH FILLET STEAK

Te Henga Pinot Noir -New Zealand | Strawberry-Herbs-Earthy | B 40.00

Jammy, spicy and full of blackberry flavours, with enough freshness and elegance to complement the tenderness of the fillet,

TO PAIR WITH RUMP

Bodega Norton Finca La Colonia Malbec | Argentina M 9.25 L 12.90 B 38.00 MG 76.50

Juicy red cherry and subtle coffee notes pair beautifully with the leaner, more intensely beefy flavour of rump.

TO PAIR WITH SIRLOIN

Conde Valdemar Rioja Reserva | Spain M 10.95 L 15.25 B 45.00

The raspberry, jasmine and peach notes lift the earthy mushrooms and rosemary beautifully while remaining light and elegant.