

Welcome to swifts and our Gin festival inspired evening, along with our gin bar in our swift's restaurant where you can sample some amazing gins with funky garnishes and wide array of tonics we have created a summer steak house style menu with a little nod to this amazing and in vogue spirit.

**For The Table**

Freshly baked focaccia bread, olive oil, balsamic and tapas bites and served individually gin Compressed water melon and feta cheese amuse bouche



**Bombay sapphire Gin and Beetroot Cured Salmon**

Fresh asparagus, onion bhaji, mini poppadum, curry oil and mini poppadum

**Roasted butternut Squash**

Fresh asparagus, gin cured cucumber, onion bhaji, curry oil and mini poppadum



**Char Grilled Tuna Loin**

Summer roasted vegetables, garlic, parsley and chilli king prawns, sundried tomato crumbs; new potato

**Slow Roasted Feather blade Steak**

Warm Niscoise salad, parmentier potato, and peppered jus

**Garlic and Thyme Supreme of Chicken**

Crisp Parma ham, chorizo, gnocchi, peas and cream

**Cranston's the Butchers Thick Cumberland Sausage**

Creamy Mash, summer vegetables, caramelised onion gravy

**Aubergine, pepper and asparagus Sauté**

Gnocchi pasta, rocket salad and garlic focaccia



**Strawberries and Cream**

Gin infused strawberries, vanilla panna cotta, aromatic tonic gel, spiced shortbread, and meringue shards



**A cheese board for the table**

**Stilton, Cheddar and Brie**

Carrs water biscuits, celery, apricots and chutney