

STARTERS

Classic Prawn Cocktail

Prawns in a Marie Rose sauce served on top of shredded Iceberg lettuce, lemon wedges & brown bread £7.5

Fishcakes

Smoked Haddock & spring onion fishcake with creamed leeks £7.5

Goats Cheese (V) (GF)

Beetroot & goats cheese with balsamic dressing, watercress & pesto quinoa £6.5

Barbeque Ribs (GF) (DF)

Accompanied by dressed mixed leaves and spicy sweetcorn salsa £8

Halloumi (V) (GF)

Grilled halloumi with chargrilled aubergine & sun blushed tomatoes with a delicate balsamic glaze £6.5

Scallops (GF)

Seared Queen Scallops served with cauliflower, curried raisins & potato crisp £9.50

Soup

Soup of the day served with artisan bread £6.50

OUR BURGERS

All homemade in house

Steak Burger

Served in a bun topped with mature cheddar cheese, burger relish & hand cut chips £13

Swan Burger

With smoked bacon, topped with mature cheddar cheese & a crispy onion ring, served in a bun with burger relish & hand cut chips £15

Grilled Chicken Burger

Butterflied and grilled chicken breast, topped with bacon & cheddar cheese, served in a bun with lettuce, our house BBQ sauce & skinny fries £13

Pulled Pork Burger

Pulled pork served in a bun on top of a steak burger, with coleslaw & skinny fries £15

Vegetarian Burger (V)

Chargrilled halloumi & Mediterranean vegetables served in a bun with skinny fries £11



THE SWAN HOTEL

OUR STEAKS

All locally sourced our Steaks are GF & served with oven roasted rosemary vine tomatoes, watercress, field mushrooms & skinny fries. Choose from -

8oz Fillet £25

10oz Sirloin £22

10oz Rib Eye £24

The Chateaubriand Experience £60 (serves 2 people)

500g of finest quality tenderloin cooked medium-rare, accompanied by a parmesan topped field mushroom, oven roasted rosemary vine tomatoes, your choice of hand cut chips or sweet potato fries

Sauces

Choose from our selection of steak sauces:
Peppercorn, Diane & Blue cheese (GF) £2.00

SIDES

House salad (GF) (DF) (V) £4

Hand cut chips (GF) (V) £3.5

Sweet potato fries (GF) (V) (DF) £4

Cheesy chips (GF) (V) £4.5

Onion rings (V) (DF) £3.50

Garlic mushrooms (GF) (V) £3.5

Coleslaw (GF) (V) (DF) £3

Garlic bread £4 with cheese £5

Sunday Roast Dinner served from 12 noon to 6pm

Enjoy our delicious traditional Roast Dinner, accompanied with all the classic trimmings

Beef (or one of our two guest meats) £16

Trio of Roast

A slice of each of the three meats on offer this week £18

Little Cygnets Roast £8

THE REST

Duck Breast (GF)

Served with parsnip puree, honey roasted parsnips & tenderstem broccoli £17

House Bourbon Ribs (GF) (DF)

Sweet and oaky flavoured ribs perfectly complemented with sweetcorn relish, coleslaw, dressed house salad & skinny fries £15

Cod Wrapped in Parma Ham (GF)

Served with the perfect combination of chorizo bubble & squeak & salad niçoise £16

Sea Bass (GF)

Pan fried & served with chickpea puree, Harrisa spiced tomato sauce and mixed bean cassoulet £16

Filo Parcel (V)

Pumpkin, sweet potato, spinach & goats cheese encased in crispy filo pastry, served with a rich tomato sauce £14

Liver & Bacon (GF)

Classic combination of calves liver & bacon served with Colcannon mash & red onion gravy £16

DESSERTS

Cheesecake of the day

Please ask for today's flavour of this classic dessert £6.5

Lemon Posset (GF)

Served with strawberry ice cream & basil granite £6.5

Triple Chocolate Brownie

With homemade honeycomb & vanilla ice cream £6.5

The Swan's Sticky Toffee Pudding

A classic made even better with toffee sauce, homemade honeycomb & vanilla ice cream £6.5

Poached Pear (GF)

A saffron poached pear & vanilla ice cream £6.5

Cheeseboard

A selection of English cheeses, biscuits, fruit, celery & red onion chutney £8

