

STARTERS

Classic Prawn Cocktail (GF)

Prawns in a Marie Rose sauce served on top of shredded Iceberg lettuce, lemon wedges & brown bread £7.50

Scallops (GF)

Served with Crab, Avocado Puree & Mango Salsa £10

Barbeque Ribs (GF) (DF)

Accompanied by dressed Salad and spicy Sweetcorn Salsa £8

Salad Trio (GF)

Heritage Tomatoes, Rocket, Buffalo Mozzarella & Pesto £7

Gambas Pil Pil

King Prawns cooked in Garlic Oil & served with Sourdough Bread £8

Smoked Salmon

Served with Horseradish Creme Fraiche & Brown Bread £7.50

Halloumi (GF) (DF)

Grilled Halloumi with Chargrilled Aubergine & Sun Blushed Tomatoes with a delicate Balsamic Glaze £6.50

Beetroot (GF) (DF) (VE)

Beetroot Falafel, with Beetroot Ketchup, Avocado & Salad £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 & Mature 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

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 £27

10oz Sirloin £22

10oz Rib Eye £24

Sauces

Choose from our selection of steak sauces: Peppercorn, Diane & Blue cheese (GF) £2



THE REST

Lamb Rump (GF)

Served with Burnt Aubergine Puree, Cherry Tomato Ketchup, Baby Courgettes, Slow Roasted Tomatoes & Jus £22.50

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

Chicken Breast (GF)

Served with Sweet Potato Puree & Sweet Potato Fondant, Saccutash & Endive Salad £16.50

Salmon (GF)

With Asparagus, Jersey Royal Potatoes, Samphire & Tarragon Sauce £16.50

Seabream (GF)

Pan Fried and served with Pea Puree, Peas, Broad Beans, Buerre Blanc & Herb Gnocchi £16.50

Heritage Baby Carrots (GF) (DF) (VE)

With Carrot Puree, Quinoa & Basil Salsa £16

Thai Green Curry (GF) (DF) (VE)

Sweet Potato, Butternut Squash in a Green Thai Sauce served with Sweet Potato Crisps & Steamed Rice £16

SIDES

House Salad (GF) (DF) (V) £4
Seasonal Vegetables (GF) £4
Hand cut Chips (GF) (V) £3.50
Sweet Potato Fries (GF) (V) (DF) £4
Cheesy Chips (GF) (V) £4.50
Onion Rings (V) (DF) £3.50
Garlic Mushrooms (GF) (V) £3.50
Coleslaw (GF) (V) (DF) £3
Garlic Bread £4 with Cheese £5

DESSERTS

Cheesecake of the day

Please ask for today's flavour of this classic dessert £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 homemade Toffee Sauce, Honeycomb & Vanilla Ice Cream £6.5

Eton Mess (GF)

A Summer Classic, a combination of Strawberries, Meringue & Cream £6.50

Berry Panacotta (GF)

With Raspberry Sorbet & mixed Berry Compote £6.50

Summer Berries (GF)

Poached Berries with Raspberry Sorbet £6.50

Cheeseboard

A selection of English Cheeses, Biscuits, Fruit, Celery & Chutney £8

Sunday Roast Dinner served from 12 noon to 6pm

Enjoy our delicious traditional Roast Dinner, 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 SWAN HOTEL