



THE SWAN

T A R P O R L E Y

Please order at the bar

Here at The Swan, we believe that food should be experienced and enjoyed by all. We therefore select the finest ingredients, prepare them to the highest of standards and present them to you, our guests. We use a variety of methods to bring the best from our local produce, including our much loved Josper oven which, cooking over Cheshire coals, results in beautiful flavours. We hope you enjoy...

Bar Nibbles

Homemade Pork Scratchings with a Homemade Apple Sauce Dip £3.95

BBQ Pork Ribs £5.95

Scotch Egg with HP sauce £5.95

Tempura Cauliflower with a Hoisin Dip £3.95

To Start

Fresh Soup of the Day £4.95

with a wedge of artisan bread and butter

Crispy Black Pudding, Smoked Bacon & Apple in a Beer Batter £6.95

topped with a soft duck egg and brown sauce dressing

Pan Fried Wild Mushrooms on Toasted Bread with Fresh Garlic £5.95

with hummus and roasted vine tomatoes

Mussels Cooked in our Josper Oven £6.95

finished in Scrumpy Cider, leeks, bacon and double cream

Classic Smoked Salmon £7.25

with lemon and brown bread & butter

Honey and Lemon Chicken Wings £6.55

with a lemon chive yoghurt dip

To Share

It's a Little bit Fishy £16.95

whitebait & calamari, smoked mackerel pâté crostini, crispy cod cheeks, anchovies, smoked salmon, with salad and wedges of artisan bread

The Swan Ploughman's £15.95

home cooked glazed ham, Scotch egg, Cheshire cheese, pickled onion, apple, celery, bread and butter, with homemade crisps.

Homemade Pies, Steamed Pudding & Casseroles

Steak & Kidney Best Ale Steamed Suet Pudding £14.95

topped with Lambs kidney, with chunky chips, fine green beans and a jug of homemade gravy

Cheshire Lancashire & Cheddar Cheese Onion Pie (v) £13.95

with slow cooked red cabbage, fresh greens and cheese sauce

Traditional Lancashire Lamb Hot Pot £15.95

topped with crispy potatoes alongside homemade pickled cabbage

Fresh Green Vegetable Casserole (VG) £12.95

slow cooked root vegetables, tomato and herb dumplings finished with fresh greens

From our Jospur Coal Fired Oven

Signature Swan Blue Cheese Burger £13.95

Jospur fired beef burger in a sourdough beer bun with caramelised onions, blue cheese, gem lettuce, tomato, with a mustard burger sauce and finished with crispy onions alongside skin on fries.

Coal Oven Cooked Hake £16.55

Buttered pan-fried new potatoes with French green beans, peas and bay onions

Prime Welsh Steak

with thyme and garlic roasted field mushrooms seared plum tomatoes and watercress

10oz rump £16.95 | 8oz rib eye £19.95 | 7oz fillet £23.95

Pepper Sauce £2.95 | Honey and Mustard Sauce £2.95 | Garlic & Tarragon Butter £2.95

The Swan's Traditional Mixed Grill £19.95

5oz Rump, prime sausage, 5oz gammon, 1/2 chicken breast and black pudding, served with a duck egg, steak garnish and thick cut chips

24-Hour Marinated Tandoori Lamb Rump £16.95

with Bombay potatoes and finished with fresh tomatoes dressed with a honey Reita

Featured Fish of the Day

Choice of Fish

8oz Cod £13.95 | 6oz Salmon | £15.95 | Sea bass | £14.95

Cooking Preference: roasted in our coal fired jospur **or** poached simply with herbs & lemon **or** traditionally deep fried in our swan ale beer batter

Accompaniment: buttered mash with fresh cooked greens & a chive butter sauce **or** steamed new potatoes with a fresh dressed mixed salad **or** thick cut chips, mushy peas, with a homemade samphire tartar sauce.

New Classics

The Swan's Jospur Fired Burger £12.95

Each month we change our burger toppings please ask your host for today's choice, all burgers are in a sourdough beer bun with fresh gem lettuce and beef tomato with skin on fries

Orange and Maple Braised Lamb Shanks £14.95

with a wholegrain mustard mash, with freshly cooked green beans and finished with mint salsa Verdi

Prime Pork Sausage £14.55

with wholegrain mustard mash with fresh cooked greens and a caramelised onion gravy

Vegetarian Glamorgan Sausage (v) £13.95

with parsley and mustard mash, peas, crispy onions and a caramelised onion gravy

Homemade Chicken Kiev £14.95

alongside freshly cooked fine beans and roasted baby new potatoes.

Wild Mushroom Risotto (v) £13.95

with roasted butternut squash & toasted pine nuts, finished with truffle oil

On the side

Mixed Fresh Greens £3.50 | Traditional Cauliflower Cheese £3.50 | Chunky Chips £3.50 | Skin on Fries £3.50

Freshly Dressed House Salad £3.50



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Light Lunch

**Our light bites are served between 12pm – 5pm Monday to Friday
alongside our main menu**

Freshly made Omelettes

with dressed salad and wedges of artisan bread,
with your choice filling of Cheese/Prawns/Spring onions/Ham/Tomato

2 fillings £6.95 | 3 fillings £8.25

Smoked Salmon Open Sandwich £9.95

with avocado and a poached egg on toasted sourdough

Avocado and Tomato Open Sandwich £6.95

With truffle oil on toasted sourdough

Crispy Cod Goujons £8.95

with fries and mushy peas

Toasted Chicken and Bacon Club Sandwich £6.95

Toasted Brie and Bacon Sandwich £6.95

with cranberry sauce.

5oz Rump Steak Ciabatta £8.95

with caramelised onions and mustard mayo

Chicken Caesar Salad £7.95

SUNDAY



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START

Soup of the day made with fresh seasonal produce accompanied with a garnish £5.95

Smoked salmon and avocado on toasted artisan bread finished with fresh lemon zest cream cheese £6.95

Ham hock, leek and potato terrine and piccalilli on the side £6.75

Roasted butternut squash (VG) fresh spinach, cherry tomatoes with a red pepper cream vol-au-vent and finished with pumpkin seeds £6.75

MAINS

Our Sunday lunches are accompanied with duck fat roast potatoes topped with fresh crushed garlic and thyme, carrots cooked in butter with a touch of sugar and orange and fresh cooked greens to order. Seasonal vegetables are always available. All of our Sunday joints are served with a jug of gravy and a signature Yorkshire pudding.

Prime roast rib of beef served with a homemade horseradish sauce £16.75

Slow-cooked stuffed pork loin with a stuffing made from cranberries, hazelnuts, sage, onion and Home Farm sausage meat. Served with our own recipe apple sauce £14.95

Roast leg of Welsh lamb with our own recipe mint sauce £15.95

Our own recipe nut roast (VG) with olive oil roasted potatoes with thyme and garlic and a jug of homemade vegetable gravy £13.65

*Our aim is to make our guests enter into that contented frame of mind which conduces to good fellowship
(Fiona Steel 1888)*



CLASSICS

Homemade steak and kidney best ale steamed suet pudding topped with a lamb's kidney and served with chunky chips, fine green beans and a jug of homemade gravy £14.95

Oven roasted plaice topped with a Cheshire and Cheddar cheese with chive crumb, buttered parsley new potatoes with seasonal sprouting broccoli and a fresh lemon butter £14.95

Roasted chicken breast in honey and wholegrain mustard glaze with garlic and cream potatoes, tender stem seasonal broccoli and a honey mustard sauce £15.95

Fresh sea trout, served with warm new potatoes, seasonal green beans with egg, heritage tomatoes, anchovies, cucumber and basil oil £16.55

Cheshire, Lancashire, Cheddar cheese and onion pie (V) with slow-cooked red cabbage and seasonal greens £13.95

SOMETHING EXTRA

Mixed fresh greens £3.50

Traditional cauliflower cheese £3.50

Chunky chips £3.50

DESSERTS

Seasonal summer berry pudding with double cream £5.95

The Swan's Chester pudding an early form of lemon tart with almonds, topped with creamy Italian meringue and served with a raspberry sorbet £6.95

Chocolate Tart with clotted cream, finished with lemon and lime zest £5.95

Sticky toffee pudding with a jug of rich custard £6.95

Traditional banana split with Daresbury Farm strawberry and chocolate ice-cream, chantilly cream, crushed hazelnut and drizzled with a warm rum chocolate sauce £6.95



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TO FINISH

The Swan's Chester pudding an early form of lemon tart with almonds, topped with creamy Italian meringue and raspberry sorbet on the side £6.95

Chocolate tart with clotted cream and finished with lemon and lime zest £5.95

Sticky toffee pudding and a jug of rich custard £6.95

Traditional chocolate apple betty baked apples layered between sweet chocolate crumbs and served with rich chocolate custard. £6.95

Seasonal summer berry pudding and double cream £5.95

Chef's selection of local cheese and biscuits including a blue veined stilton, a mature Cheddar cheese and a soft brie, accompanied by fresh celery, grapes, homemade chutney and biscuits to complement. £8.95

Traditional banana split with Daresbury Farm strawberry and chocolate ice-cream, Chantilly cream, crushed hazelnut and drizzled with a warm rum chocolate sauce £6.95

Espresso £2.10

Double Espresso £2.85

Flat White £2.75

Americano £2.40

Cappuccino £2.75

Latte £2.80

Mocha £3.20

Hot chocolate topped with whipped cream & marshmallow £3.10

We recognise that some of our guests have specific dietary and allergy needs. Please ask a member of our team before ordering and they will be happy to advise you and answer any questions. All prices include the chancellor's cut. On busy days food may be subject to a short wait and therefore we appreciate your patience and hope you appreciate that quality and efficient service are always our priority.