

Aperitives

Classic Mojito, a refreshing cocktail to enjoy in the Tarporley sun	8.50
Bloody Mary, spicy vodka, Big Tom juice and topped with malbec and pepper	8.50
Bellini, peach puree and Lunetta prosecco	7.50
Espresso Martini with hazelnut	8.00

Nibbles and Small Plates

Whitebait, smoked paprika mayo	4.50
Sticky honey and mustard chipolatas	4.50
Buffalo cauliflower wings with blue cheese	4.00
Pulled pork bon bon, orchard apple puree	4.50
Garlic and mozzarella flatbread with garlic butter, rocket and lemon oil	6.75

Starters

Classic roasted tomato soup served with freshly baked bread	5.50
Buffalo mozzarella and tomato caprese with fresh baked bread and pesto, topped with dry basil leaves (v)	7.00
Salt and pepper oyster mushrooms, crispy poached egg, toasted fingers	6.50
Chicken and bacon ballotine, garlic and herb butter with a Caesar dressed salad	7.50
Cider braised pig cheek, tomato and red onion relish	7.75
Mini Greek feta cheese salad with oils and oregano	6.25
Smoked haddock and salmon fishcake, creamed leeks	7.25
Garlic king prawns with coriander, chillies and chunky bread	9.75

To Share (Recommended as 2 as a main or 4 as a starter)

Fisherman's board - whitebait, prawn cocktail, smoked salmon roulade, salt & pepper calamari, mini battered cod, king prawn skewer, mushy peas with salad and wedges of artisan bread	25.00
The Swan's deli board - home cooked glazed ham, smoked cheese, Blackstick's blue cheese, pickled onion, stuffed peppers, pear, celery, grapes bread and butter	22.00

House Classics

Homemade fish pie, Jospir fired king prawn, minted garden peas	13.75
Pressed beef shin with spring asparagus, vichy carrots and applewood smoked mash	15.75
Wild mushroom and baby spinach penne pasta bake, topped with cheese, served with garlic bread (v)	12.75
Roasted salmon, hoi sin noodles, stir fry vegetables and prawn crackers	13.25
Porky plate, roasted belly pork, sticky BBQ rib, pulled pork taco and Parmenter potatoes with corn	15.25
Home Farm gammon steak with fried egg, garden peas and pineapple salsa	13.50
Mediterranean moussaka served with garlic flat bread (v)	12.75
Lamb chops slow roasted and served with minted mash, honey glazed carrots and fine beans	17.25
Beer battered fish and chips, thick cut chips, mushy peas, homemade tartar sauce	11.75/14.25
Buttermilk fried chicken in a basket (half/whole), Cajun crumb, fries, coleslaw, Jospir roasted corn on the cob, choice of ranch, BBQ or hot sauce	13.50/22.50

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. A discretionary 10% service charge is added on to tables of 9 covers or more.

From the Josper Charcoal Oven

The Swan's 8oz beef burger, streaky bacon and mature cheddar, house sauce, onion rings and chunky chips 14.00

Stanley John's 28 Day Prime Shropshire Beef - cooked over coals with thyme and garlic roasted field mushroom, seared plum tomatoes and thick cut chips

10oz	Rib Eye	22.00
8oz	Fillet	26.50

Peppercorn sauce £2.50 | Bearnaise sauce £2.50 | Blue Cheese sauce £2.50

Our Josper oven

The Josper Oven uses the finest grade charcoal to bring a unique flavour to the best ingredients we can source providing an authentic BBQ taste, perfect for steaks and our now famous Swan's own burger

Sides

Market greens | onion rings | chunky chips | fries, salt & pepper or rosemary | House salad All 3.50

Halloumi fries 6.00

For the Little Ones

Please keep little ones close for theirs and others safety

Mac and cheese with gratin top 6.75

Homemade pizza, please ask for toppings 6.75

Crispy cod goujons, fries and peas 7.50

Breaded chicken, fries and peas 7.50

Snugbury's ice creams (2 scoops) 3.50