

NIBBLES & SMALL PLATES

Marinated olives (v, ve, gf)	4.50
Pan fried Padron pepper, Kaffir lime butter	5.50
Salt & pepper squid, pickled cucumber, chilli & lime yoghurt	7.50
Rice Krispy chicken bites, chilli jam	6.00
Korean benedict. Slow cooked short rib of beef, Korean BBQ sauce, soft poached egg, hollandaise	7.50
Butternut squash, coconut & chilli soup (v, gfo)	6.50
Parma ham, sweet tomato chutney, bocconcini mozzarella and fresh basil salad (gf)	7.00
Shakshuka. Baked egg in spiced tomato sauce with focaccia (v, gfo)	6.50
Harissa marinated halloumi & courgette skewers, chilli & lime yoghurt (v, gf)	7.00
Prawn yuk sung. soy marinated prawns, lettuce, spring onion (gf)	7.50
Whitebait, Marie Rose sauce	6.00
Rosemary focaccia, whipped goat's cheese, pomegranate, chilli honeycomb (v)	6.50
Moules mariniere with Bradwall Bakehouse bloomer bread (gfo)	8.00
<i>Available as a main with fries £16.00</i>	
<i>Or choose 3 nibbles with focaccia and oils for 20.00</i>	

MAIN COURSES

Roasted duck breast, potato dauphinoise, tender stem broccoli, red wine sauce	22.00
Sri Lankan chicken and chickpea pie, mango chutney glaze, curried potatoes with spinach	18.00
Charred courgette and pea linguine, lemon panko crumb (v)	16.00
Cod wrapped in Parma ham with tomato and mussel stew	19.00
Crispy battered cod & chunky chips, minted mushy peas, homemade tartar (gfo)	13.00/16.00
Butternut squash, cous cous, halloumi, pickled chillis and crispy onions (v, veo)	16.00
The Swan's 8oz beef burger, streaky bacon and smoked cheddar, house sauce, onion rings and chunky chips (vegan burger available)	16.50
Shredded lamb shoulder, feta, pomegranate, homemade flatbread, red cabbage, fries	17.00
Fisherman's basket, cod goujons, whitebait and salt and pepper squid served in a basket of chunky chips with tartare sauce and mushy peas	16.00
Buttermilk fried chicken in a basket (half/whole), served with fries and your choice of 1 side and 1 sauce, (Choose 2 for large) Sides: Josper roasted Mexican corn cobettes, chipotle and black treacle BBQ beans, luxury coleslaw. Sauces: garlic mayonnaise, BBQ sauce, peri-peri sauce	16.50 / 26.00
Stanley Jones' 28 day prime 10oz Welsh ribeye cooked over coals, thyme garlic confit mushrooms and tomatoes, served with your choice of side dish (gfo)	30.00
Peppercorn sauce 2.50 Blue cheese sauce 2.50 Béarnaise 2.50	

gf – gluten free
gfo – available as gluten free option
v – vegetarian
veo – available as a vegan option



Autumn 2023

SIDES

Chunky chips, fries, salt & pepper fries, garlic flatbread, onion rings, house salad, tender stem broccoli, Bombay potatoes, Josper roasted new potatoes, BBQ Chipotle beans, corn on the cob with lime butter 4.00

SANDWICHES

Served 12noon until 5pm

Smoked salmon, horseradish crème fraiche and crispy capers on toasted seeded bloomer (gfo) 8.50

Rice Krispy chicken wrap, crispy lettuce, chilli jam, pickled hibiscus onion & cucumber 8.50

Steak ciabatta with Tarporley blue cheese 10.50

Fish finger sandwich, toasted Bradwall Bakehouse bread, iceberg lettuce, pickled cucumber & tartar sauce (gfo) 9.50

Belton farm mature cheddar, homemade tomato chutney toastie (v,gfo) 7.50

Bradwall bakehouse bloomer bread, with a choice of white or granary with the following choice of fillings and house salad.

Honey roast ham – cos lettuce – tomato - wholegrain mustard (gfo) 7.50

Belton farm mature cheddar - red onion chutney (v, gfo) 6.50

Prawn - Marie rose - crispy lettuce (gfo) 8.50

AFTERNOON TEA 25.00, 35.00 with fizz

Freshly made sandwiches (smoked salmon and horseradish crème fraiche, cheese and red onion chutney, roast ham and wholegrain mustard), traditional scones with strawberry jam and Chantilly cream, chocolate brownie bites, profiteroles and mini mille-feuilles. All served with unlimited Yorkshire tea and Farrah's coffee.

PUDDINGS

Lemon posset, shortbread biscuit (gfo) 7.00

Chocolate brownie, Cheshire farm vanilla ice cream, popcorn, chocolate sauce 7.75

Plum, apple, and hazelnut crumble with Cheshire Farm vanilla ice cream 7.00

Pear tarte tatin, crème fraiche, honey bread croutons 7.50

White chocolate and berry bread & Butter pudding, vanilla custard 7.00

3 scoops of Cheshire farm ice cream – choice of vanilla, raspberry ripple, honeycomb, chocolate 6.00

CHEESE AND PORT

Cheese and biscuits 10.00

White fox cheddar (Whitchurch), Anne Clayton's Crabtree (Nantwich), Tarporley Blue (Tarporley)
Artisan biscuits and accompaniments

Cockburn ruby port 4.65

Taylor's LBV port 4.75

Grahams six grape port 7.45

COFFEE AND DIGESTIVES

Grange Neuve Monbazillac 2016 dessert wine 7.50

Espresso (single / double) 2.50/4.00

Americano 2.80

Cappuccino, latte, mocha, flat white 3.25

Hot chocolate 3.25

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