

NIBBLES

Marinated olives (v, ve, gf) 4.50

Pan fried Padron peppers, kaffir lime butter (v, veo ,gf) 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

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

Available as a main with fries £16.00

Or choose 3 nibbles with focaccia and oils for 20.00

SUNDAY ROASTS

All our roasts are served with crispy herb roast potatoes, cauliflower cheese, honey and thyme glazed carrots, green vegetables, red cabbage, Yorkshire pudding and rich gravy.

Striploin of beef 17.75

Loin of pork 16.50

Nut Roast (v) 14.00

Extra Yorkshire 2.00

MAIN COURSES

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

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

Main courses continued.....

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



Autumn Menu

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

SIDE DISHES

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

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 fraîche, 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 biscuits 10.00

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

TEA, COFFEE, AND DIGESTIVES

Espresso martini 9.00

Grange Neuve Monbazillac 2016 dessert wine 7.50

Espresso 2.50

Double Espresso 4.00

Americano 2.80

Cappuccino 3.25

Latte 3.25

Mocha 3.25

Flat white 3.25

available in Decaffeinated.

English Breakfast 2.25

Loose Leaf Teas 2.75

Lakeland / Assam / Green Tea / Peppermint / Gunpowder / Earl Grey / Camomile / English Breakfast /
Decaffeinated English Breakfast

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Autumn Menu