

## NIBBLES & SMALL PLATES

Tomato & Josper roasted red pepper soup (v/gfo/veo) 6.50	Poppadom shards, homemade chapatti, mango chutney, natural yoghurt, lime chutney (v) 7.00
BBQ chicken wings, Tarporley blue cheese dip (gfo) 7.00	Garlic and herb king prawns, cherry tomatoes, white wine (gfo) 8.50
Chestnut mushroom arancini, romesco sauce and parmesan (v/gfo) 6.50	Smoked salmon, horseradish crème fraiche, salt baked heritage beetroot (gf) 7.50
Korean short rib beef spring roll, chilli jam 8.50	Breaded Whitebait, Marie Rose sauce 7.00
Breaded Brie, pickled red onion, cranberry sauce (v) 6.50	Salt & Pepper squid, lime yoghurt 8.00
Rice Krispy chicken bites, chilli jam 7.00	Cheesy garlic flatbread (v) 6.50
	Marinated olives (v, ve, gf) 4.50

*Or choose 3 nibbles with focaccia and oils for 20.00*

## MAIN COURSES

Steak & ale pie, chunky chips, red cabbage, gravy	18.00
Vegetable Panang curry, jasmine rice, homemade Thai roti (v/ve/gfo)	16.00
Lamb Barnsley chop, roasted carrot and parsnip, Josper roasted new potatoes, minted red wine gravy	20.00
Fillet of seabass, potato terrine, celeriac puree, miso braised shallot, miso sauce (gfo)	19.00
Spanakopita, feta and spinach filo pie, tomato sauce, Greek salad (v)	17.00
Crispy battered cod & chunky chips, minted mushy peas, homemade tartar (gfo)	13.00/16.00
The Swan's 8oz beef burger, crispy streaky bacon, smoked Applewood cheddar, house sauce, gem lettuce and tomato, fries (vegan option available)	16.50
Fisherman's basket, cod goujons, whitebait and salt and pepper squid served in a basket of chunky chips with tartare sauce, Marie rose and mushy peas	16.00
Buttermilk fried chicken in a basket (half/whole), fries, side, and sauce (please allow 25 minutes)	16.50/26.00
<i>Sides:</i> Josper roasted corn cobettes with kaffir lime butter, chipotle BBQ beans, luxury coleslaw <i>Sauces:</i> garlic mayonnaise, BBQ sauce, Peri Peri sauce	
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	

## SIDES

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

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



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## SANDWICHES

*Served 12noon until 5pm*

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

Rice Krispy chicken wrap, chilli jam, pickled red onion, baby gem 8.50

Steak ciabatta with Tarporley blue cheese 10.50

Fish finger sandwich, toasted Bradwall Bakehouse bread, baby gem 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 fraîche, cheese and red onion chutney, roast ham and wholegrain mustard), traditional scones with strawberry jam and Chantilly cream, chocolate brownie bites. All served with unlimited Yorkshire tea and Farrah's coffee.

## PUDDINGS

Sticky toffee pudding, Cheshire farm honeycomb ice cream, honeycomb, toffee sauce (v) 7.50

Winter berry crumble, vanilla custard (v/veo) 8.00

Lime & gin tartlet, meringue (gfo/v) 7.00

Chocolate brownie, Cheshire farm vanilla ice cream, chocolate sauce (v/veo) 7.75

Chocolate mousse pot, toffee sauce, Chantilly cream, honeycomb 7.50

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 (Malpas), Tarporley Blue (Tarporley)  
Artisan biscuits and accompaniments

Cockburn ruby port 4.65

Taylor's LBV port 4.75

Graham's six grape port 7.45

## COFFEE AND DIGESTIVES

Espresso (single / double) 2.50/4.00    Americano 2.80.    Cappuccino, latte, mocha, flat white, hot chocolate 3.25

### Chicken in a basket offer

Large chicken in a basket, 2 sides and 2 sauces plus either 4 pints of house ale or lager, a bottle of house wine or 4 soft drinks\*  
£40.00

### Winter warmer

Each week we are serving up a rustic winter warmer dish for just 10.00 per person. Ask us for today's choice.

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veo – available as a vegan option



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