

NIBBLES & SMALL PLATES

Minestrone soup (v/gfo/veo) 6.50
King prawn toast, sesame seeds, chilli jam 8.00
Cauliflower samosas, curry sauce,
lime pickle (v) 7.00
Scotch egg, date and apple ketchup 8.00
Beetroot cured smoked salmon, hibiscus onion,
roasted beets, mustard dressing (gf) 7.50
Smoked haddock fishcake,
Weetwood Welsh Best rarebit 8.00

Sticky Korean bbq chicken wings,
siracha, coriander (gf) 7.00
Black pudding, toasted English muffin, poached egg,
nduja hollandaise sauce 7.50
Breaded whitebait, Marie Rose sauce 7.00
Salt & pepper squid, lime yoghurt 8.00
Cheesy garlic flatbread (v) 6.50
Marinated olives (v, ve, gf) 4.50

choose 3 nibbles with focaccia and oils for 20.00

MAIN COURSES

Cumberland sausage, creamy mash potato, caramelised sliver skin onions, wholegrain mustard & parsley,
rich red wine gravy 18.00
Josper roasted tomato & red pepper pappardelle, mascarpone, vegetarian hard cheese, confit garlic focaccia (v) 17.00
Josper roasted Asian fish skewers (salmon, cod, king prawn), jasmine rice, stir fried vegetables (gf) 18.00
Lamb suet pudding, Josper roasted new potatoes, kale, redcurrant gravy 18.00
Mushroom wellington, root vegetable mash, braised leek, truffle oil, red wine gravy (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
Sides: Josper roasted corn cobs with kaffir lime butter, chipotle BBQ beans, luxury coleslaw
Sauces: 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 | Nduja béarnaise 2.50

SIDES

Chunky chips, fries, salt & pepper fries, onion rings, Greek salad, creamy mash potato,
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



Friday 9th February 2024

SANDWICHES

Served 12noon until 5pm

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

Club sandwich. Chicken mayo, bacon, tomato, 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

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. 25.00 for two, 35.00 with a glass of fizz

PUDDINGS

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

Vanilla & coconut rice pudding, poached Yorkshire rhubarb, stem ginger 7.00

Churros, chocolate dip, strawberries 4 for 7.00 / 8 for 12.00

Lime meringue tart 7.00

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

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 Leicester (Whitchurch), Anne Clayton's Crabtree (Malpas), Tarporley Blue (Tarporley)
Artisan biscuits and accompaniments

Cockburn ruby port 4.65

Taylor's LBV port 4.75

Grahams six grape port 7.45

TEA AND COFFEE

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

Syrups - vanilla, hazelnut, caramel, mint, orange .50

English breakfast, earl grey, camomile, peppermint, assam, lakeland, gun powder, green, decaf 2.75

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